



STEP INTO A
Magical Christmas
Wonderland

This December, let The View transport you to the snowy heart of North Pole.

Tucked high above the twinkling lights of the city, The View takes inspiration from a magical North Pole escape — a cosy winter woodland brimming with festive sparkle, enchanting décor, and the comforting scent of mulled wine in the air.

Swap the office for snow-dusted trees, seasonal cocktails, and the soft glow of fairy lights. Whether you're hosting a glamorous evening soirée or an intimate festive feast, this hidden haven high above Lincoln's Inn Fields offers a truly unforgettable Christmas experience.

Take in panoramic views of the London skyline from our elegant terrace before stepping inside to celebrate in two beautifully styled suites. Begin with welcome drinks in the Park View Suite, and dine in woodland-inspired warmth in the Conference Suite — the perfect pairing for receptions of up to 300 guests or seated dinners for up to 180.

For a more classic, timeless Christmas celebration, look at The Lumley Library packages.







£115 + VAT per person*

- Exclusive hire of The View (18:30–23:00)
- * Festive woodland cocktail & nibbles on arrival
- Six seasonal bowl foods per guest
- * Three hours of unlimited house wine, beer & soft drinks
- * DJ & magical North Pole theming with Christmas tree
- Cloakroom & professional security

Dinner Party £125 + VAT per person*

- Exclusive hire of The View (18:30-23:00)
- Woodland-inspired cocktail & seasonal canapés on arrival
- Three-course festive feast
- * Half a bottle of house wine per guest
- * DJ & magical North Pole theming with Christmas tree
- * Cloakroom & professional security

Premium Christmas Dinner Experience

£145 + VAT per person*

- Exclusive hire of The View (18:30–23:00)
- * Festive cocktail or Champagne with seasonal treats
- * Three handcrafted canapés per guest
- * Three-course seasonal menu
- * Half a bottle of house wine per guest
- Cheese station for added indulgence
- * DJ & magical North Pole theming with Christmas tree
- Cloakroom & professional security





Three-course dinner

STARTERS

Wild mushroom pâté, pickled apples, sage crisp, truffle dressing (ve) (gf)

Fenland courgette tartare, smoked aubergine, shallot rings,

cucumber ketchup (ve) (gf)

Poached Chalk Farm trout, beets, cucumber, shrimp dressing (gf)
Pressed guinea fowl terrine, caramelised apples, green peppercorns,
herb dressing

Cornish crab tart, brown crab custard, pickled white crab, frisée salad (£2.00 supplement)

MAINS

Beetroot and tarragon spelt risotto, vegan cheese, crispy artichokes (ve) (gf)

Wild mushroom and smoked tofu Wellington, fondant potato, sprout tops, mushroom jus (ve)

Roast Suffolk turkey, fondant potato, creamed sprouts, honey parsnips, sage jus (gf)

Braised Hereford red featherblade, horseradish mash, thyme-glazed carrots, red wine jus (gf)

Seared Cornish pollock, bubble and squeak, cockles, tomato butter sauce (gf)

OPTIONAL TABLE SHARERS

(priced per person)

Mixed vegetables (£2.50 per guest)

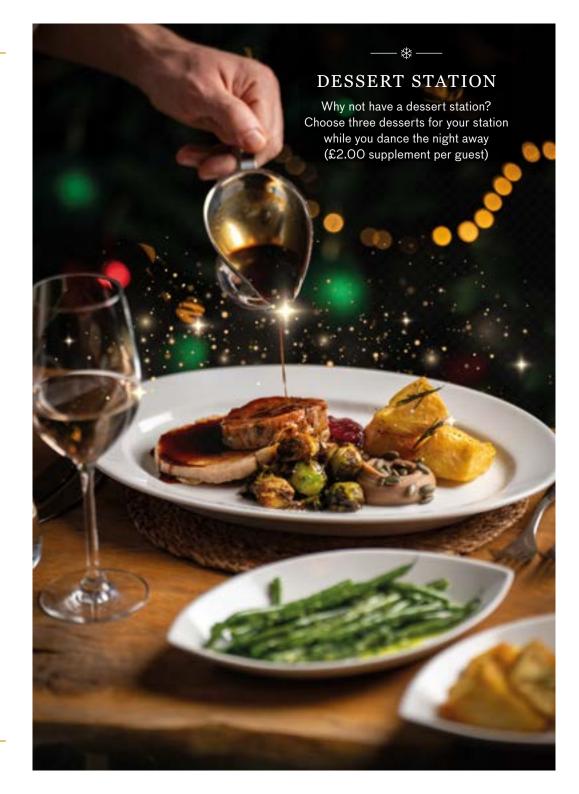
Duck fat roast potatoes, thyme (£2.50 per guest)

Pigs in blankets (£2.50 per guest)

DESSERTS

St Clements mousse, caramelised satsumas (ve) (gf)
Red wine-poached pear, set tonka cream, star anise syrup (ve) (gf)
Mince pie meringue, blackberry compote (v)
Islands chocolate burnt Cambridge cream, shortbread (v)
Bread pudding, poached dates, honey tuile (v)

(v) vegetarian (ve) vegan (gf) gluten-free







Drinks Pachages AND DIGESTIFS

Prices per guest

Add-on three canapés per guest to accompany your arrival

£14.00 per guest

Searcys Champagne Reception

£12.00 per guest

Unlimited house wine, beer and soft drinks

1 hour: £17.50 per guest 2 hours: £26.00 per guest 3 hours: £35.00 per guest

Unlimited prosecco, house wine, beer and soft drinks

1 hour: £22.50 per guest 2 hours: £31.00 per guest 3 hours: £35.50 per guest

Add unlimited spirits to a package

for an extra £15.00 per guest

Prices exclude VAT at the prevailing rate.





