

Christmas at Ironmongers' Hall



Shaftesbury Place,
off Aldersgate Street, Barbican,
London EC2Y 8AA

Welcome to Ironmongers' Hall



Your Christmas package...

WHAT TO EXPECT

The Ironmongers' Hall is a country house in the heart of London, discreetly tucked away through an archway onto Shaftesbury Place. The spaces combine a warm atmosphere with historic grandeur, the largest William Morris Tapestry in the country, heraldic wood panelling, crystal chandeliers and fine stained glass windows – perfect for a charming, impressive Christmas celebration. Ranked 10th in order of precedence of the Great Twelve Livery Companies, Ironmongers' Hall is second to none as an impressive party venue.

FINE DINING

Exclusive venue hire | 18.00 – 23.30 (bar close at 23.15)

Two glasses of Prosecco on arrival, or mulled wine reception

Three course seated dinner followed by tea, coffee and mince pies

Unlimited drinks package: beer | wine | soft drinks (19.00 – 23.15)

Festive table centre pieces & crackers

DJ & Dancefloor

Manned cloakroom

£156.60 + VAT per person based on 75 guests
£146.00 + VAT per person based on 100 guests
£139.50 + VAT per person based on 125 guests
£135.00 + VAT per person based on 150 guests

STANDING RECEPTIONS

Exclusive venue hire | 18.00 – 23.30 (bar close at 23.00)

Glass of Prosecco or mulled wine on arrival

Three small plates or bowl food items

Three chefs choice canapés

Unlimited drinks package: beer | wine | soft drinks (19.30 – 23.00)

Festive crackers

DJ & Dancefloor

Manned cloakroom

£113.00 + VAT per person based on 100 guests
£102.00 + VAT per person based on 150 guests
£97.00 + VAT per person based on 200 guests

If you can't see what you are looking for just ask and we will work with you on a bespoke package.
020 7776 2302 | events@ironmongers.org | #ITSCHRISTMAS

FIRST COURSES

Pumpkin Terrine

Toasted Pumpkin Seeds, Pumpkin Oil and Sage Dressing

Port Infused Apple

Chicory, Pickled Walnuts, Macerated Grapes, Cashel Blue, Sour Dough

Blood Orange Cured Salmon

Pickled Kumquat, Pumpernickel Crumb

Prawn Cocktail

Crisp Baby Gem, Avocado Guacamole, Bisque Gel, Spicy Tomato Mayo

Smoked Duck Salad

Plums, Toasted Pumpkin Seeds, Cranberry Relish

DESSERTS

Mulled Wine Poached Fruits

Soya Milk and Vanilla Puree, Vegan Meringue Kisses, Caramelized Hazelnuts

Christmas Pudding Bakewell

Cranberry Compote, Spiced Clotted Cream

Chocolate Orange

Rich Dark Chocolate Sphere, Orange Mousse, White Chocolate Aero Sponge, Hazelnut Brittle

Mont Blanc

Caramel Mousse, Chestnut Mousseline, Malted Barley Ice Cream

Apple and Almond

Tart Tatin, Almond Ice Cream, Butterscotch Sauce, Apple Crisp



Food glorious food!

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite taste buds. Choose one starter, one main course and one dessert for your group. Dietary requirements will be catered for accordingly.

LUNCH AND DINNER MENU

MAIN COURSES

Roasted Sweetheart Cabbage

Confit Ratte Potato, Charred Sprouting Broccoli, Sweetcorn, Baked Eringi Mushroom, Shallot Gravy

Portable Mushroom, Spinach and Puy Lentil Wellington

Butternut Squash, Brussel Sprout Tops, Chestnuts

Roast Christmas Turkey

Pulled Leg Pithivier, Sage and Parsley Potatoes, Chipolatas, Brussel Tops, Honey Piccolo Parsnip, Baby Carrots

Roast Breast of Guinea Fowl

Buttered Potatoes, Apricot and Chestnut Stuffing, Savoy Cabbage, Sherry Jus

Hermitage Braised Beef

Horseradish Potatoes, Winter Greens, Roasted Roots, Butternut Squash, Green Beans



CANAPES

Pressed Ham Hock

Piccalilli, Sour Dough

Quail Eggs

Soft Boiled, Celery Salt

Prawn Cocktail Cones

Spicy Tomato Mayo

London Smoked Salmon

Blini, Lemon Crème Fraiche

Vegan Garden

Crispy Artichoke Skin, Caramelised Shallot Hummus, Mini Veg Crudities

Shepherd's Pie

Croquettes, Red Onion Dip

Yuletide Sausage Roll

Cumberland Pork, Sage, Apple

Turkey and Cranberry

Toasties

Smoked Haddock

Bubble and Squeak, Curry Mayo

Arancini

Wild Mushrooms, Tarragon Truffle Cream

Pasty

Curried Potato and Onion, Spiced Cauliflower Dip

Chocolate Orange

Rich Dark Chocolate Orange Pots


Festive Meringue Shells

Cherries, Clementine's, Vanilla Cream

Mini Mince Pies

Whipped Brandy Butter

Additional choices are charged at £3.75 per guest, per canape (excluding vat).



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BOWLS

Beetroot Hummus, Pickled Beets,

Baby Endive, Orange Dressing

Oxford Blue, Poached Apple Salad

Watercress, Walnut Dressing

Classic Prawn Cocktail

Crisp Lettuce, Cherry Tomatoes, Marie Rose

Red Wine Braised Beef

Parmesan Mash, Ceps, Baby Leeks

Turkey Casserole

Pulled Turkey, Chestnut Mushrooms,
Tarragon, Creamy Mash, Turkey Juices

Cumberland Sausages

Smokey Bacon Mash, Sage Gravy,
Crispy Shallot Rings

Fish and Chips Cones

Beer Battered Cod, Chips, Mushy Peas

Butternut Squash and Goats Cheese

Barley Risotto, Lemon Thyme Dressing

Wild Mushroom Vol-au-Vent

Poached Quail Egg, Tarragon Hollandaise

Mulled Wine Poached Fruits

Soya Milk and Vanilla Puree,
Vegan Meringue Kisses

Christmas Pudding Cheesecake

Gingerbread Base, Spiced Orange Compote


Salted Caramel Profiteroles

Vanilla Cream, Hot Chocolate Sauce

Festive Mess

Vanilla Meringues, Clementine's,
Pomegranate, Flaked Almonds

Additional choices are charged at £6.50 per guest, per small plate (excluding vat).



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