



It's beginning to look a lot like Christmas... Whether it's a big bash for the team in our studios, cosying up with a festive film in our screening room, a delicious feast in Sea Containers Restaurant, toasting with award-winning cocktails in Lyaness, or sipping on Champagne with unparalleled views of the River Thames, St Pauls and beyond in 12th Knot, there's no where quite like Sea Containers London.

All our spaces are available for exclusive hire and group bookings. Scroll on to discover our bespoke festive packages and menus.



£140
per person

The festive get-together

Sit back and relax with every detail taken care of by our dedicated team, from the event space to the decorations, menu and drinks to ensure the ultimate celebration.

- * Three-course seated lunch or dinner
- * Two cocktails or glasses of Prosecco
- * Half a bottle of wine
- * Half a bottle of water
- * Festive decorations
- * VAT included

A 13.5% discretionary service charge will be applied on the final bill





£100
per person

Drinks and canapes

Looking for something more informal? Our drinks and canapes package is guaranteed to get everyone into the festive spirit.

- * **Three hours of unlimited drinks**
(house wine, beer and soft drinks)
- * **10 canapés per person**

A 13.5% discretionary service charge will be applied on the final bill



Menus



PLATED CHRISTMAS MENU

Please select one option per course

— STARTERS —

Wild Forest Mushroom Soup,
black truffle, chive (vg)

Tea Smoked Duck Breast,
endive, blackberries, juniper jus

Scottish Smoked Salmon, pickled
shallots, capers, creme fraiche

Burrata Pugliese, pumpkin
caponata, pepitas, aged balsamic (v)

— MAINS —

Butternut Squash Ravioli,
Crispy shallot, Sage Butter,
pine nuts (vg)

Cumbrian Beef Fillet, potato
boulangère, swiss chard,
shallot, port jus

Atlantic Halibut, celeriac
cream, tenderstem broccoli,
caper, caviar

Norfolk Turkey, roast potatoes,
glazed carrots, Brussels sprouts,
chestnuts, cranberry jus

— DESSERTS —

Vegan Cheesecake, blackberries,
clementine sorbet (vg)

Christmas Pudding, brandy
and vanilla custard

Bramley Apple Tart, whipped
cinnamon cream

Chocolate Yule Log, chocolate
mousse, cranberries

(vg) vegan | (v) vegetarian

CHRISTMAS CANAPÉ MENU

6 canapés for £30 per person | 8 canapés for £38 per person | 10 canapés for £45 per person

COLD

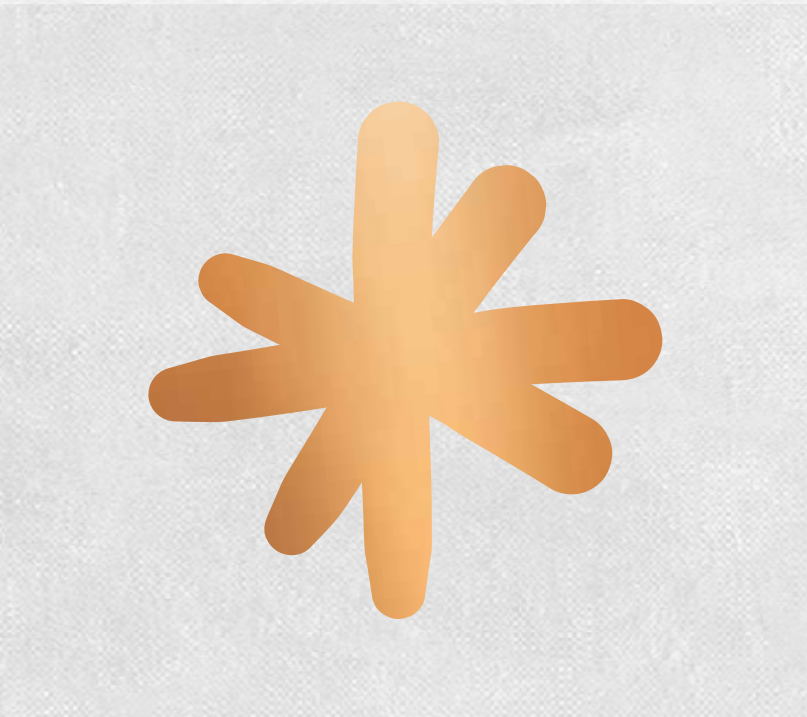
- Heritage Beetroot Tart, pomegranate, coriander emulsion (vg)
- Goat Cheese Tartlets, beetroots, balsamic (v)
- Devilled Eggs, paprika, caviar
- Cured Salmon Gravlox, blini, dill cream
- Shrimp Cocktail, cocktail sauce, horseradish
- Chicken Liver Pate, brioche, cranberry compote

HOT

- Sweet Potato Croquettes, jalapeno mayonnaise (vg)
- Pumpkin Arancini, wild garlic relish (vg)
- Lump Crabcakes, chipotle sour cream
- Confit Duck Vol-Au-Vents, plum jam
- Sea Container Sausage Roll, red currant relish
- Black Pudding & Apple Croquette, pickled walnut sauce

SWEET

- Blackberry Roll, coconut cream (vg)
- Warm Christmas Mince Pies
- Vanilla Creme Brulee
- Yuzu & Passionfruit Choux Bun
- Warm Bramley Apple & Cinnamon Parcels
- Salted Caramel & Chocolate Tartlet



(vg) vegan | (v) vegetarian

Exclusive hire

If you're feeling like going all out, 12th Knot, our rooftop bar with an outdoor terrace, or Lyaness, our award-winning cocktail bar with river views, are both available for private hire.

Sea Containers Restaurant, our riverside and ingredient-led seasonal restaurant, with a private dining room, is also available to hire.

For availability and bespoke package pricing, please contact our events team.





To book your Christmas event please
contact us on +44 (0)20 3747 1099
or email events@seacontainerslondon.com