



FESTIVE CELEBRATIONS

FESTIVE GATHERINGS & END-OF-THE-YEAR CELEBRATIONS

Festive Season 2026/2027





Festive season at Chez Antoinette is all about bringing people together over exceptional food and wine.

Our Head Chefs have crafted seasonal menus designed to set the stage for unforgettable fêtes.

Whether you're hosting an intimate gathering or a special celebration in our semi-private space, we can't wait to raise a glass with you this season!



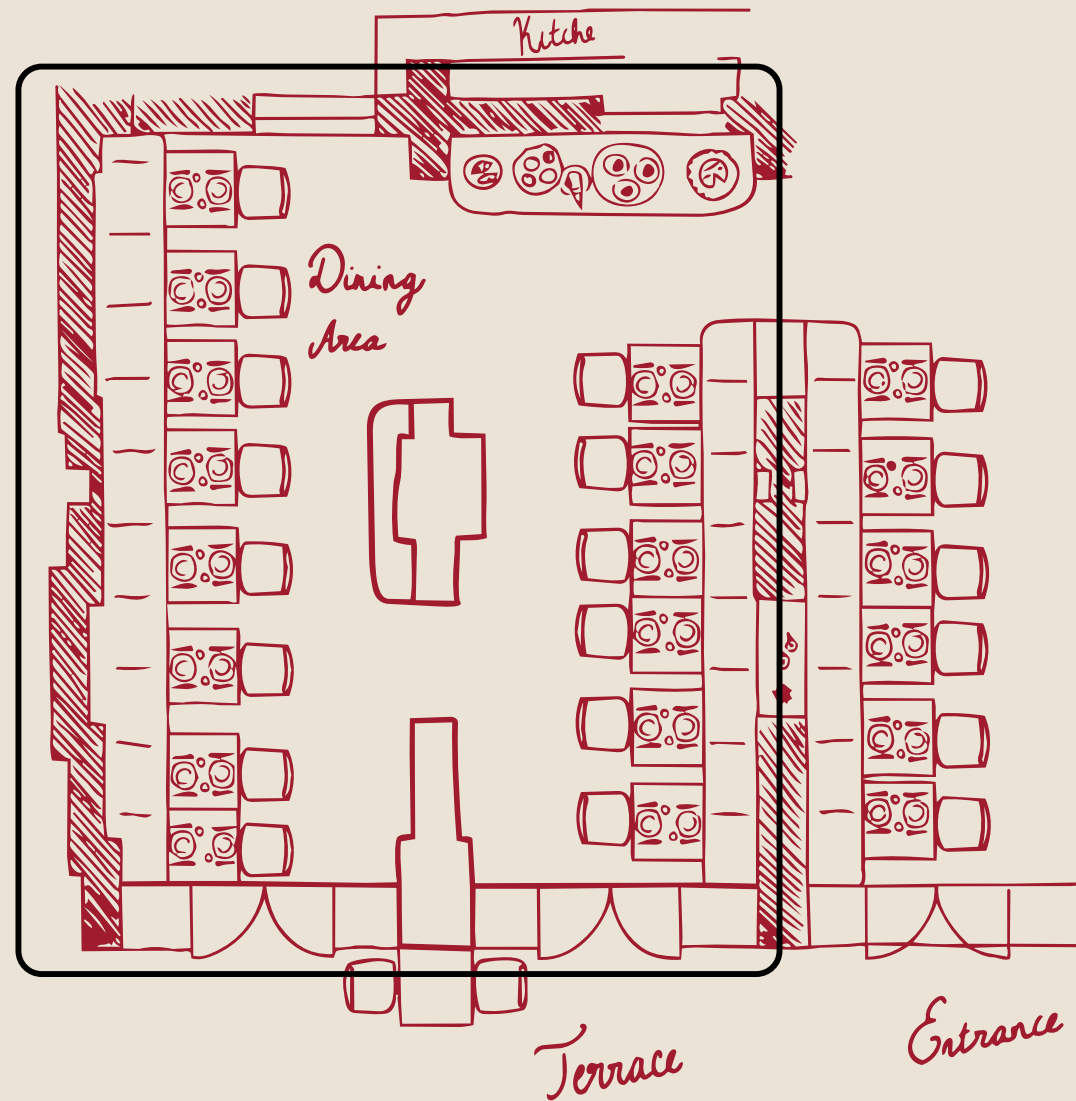


SPACES & CAPACITY

SPACE	SEATED	STANDING	HIGHLIGHTS
Dining Room Semi-private area	Min. 6 guests Max. 26 guests	Min. 15 guests Max. 30 guests	Cosy & intimate atmosphere
Full Venue Hire	Please enquire for more details		



DINING ROOM





FESTIVE MENU

£45 per person

STARTERS

LEEK & POTATO VELOUTÉ ^{v/gf} (vg on request)
white truffle oil

SALMON GRAVLAX
herbs, horseradish, Chantilly, sourdough toast

GINGERBREAD TOAST
foie gras

MAINS

ROAST SEA TROUT
ratte potatoes, currant sauce

**WILD MUSHROOM VOL AU
VENTS** ^{vg}

DESSERTS

CRÈME BRÛLÉE ^v
winter berries, shortbread

MONTBLANC ^{v/gf}

CHRISTMAS LOG ^v
apple, caramel

^v: vegetarian ^{vg}: vegan ^{gf}: non-gluten containing recipe

For any dietary requirements please email us at bonjour@chezantoinette.co.uk.
An optional 10% service charge will be added to your bill. Prices inclusive of VAT.

SIGNATURE FESTIVE MENU

£55 per person

STARTERS

LEEK & POTATO VELOUTÉ v/gf (vg on request)
white truffle oil

SCALLOP CARPACCIO
passionfruit dressing

GINGERBREAD TOAST
foie gras

MAINS

ROAST SEA TROUT
ratte potatoes, currant sauce

WILD MUSHROOM VOL AU VENTS vg

ROAST LAMB
winter vegetable medley, mint sauce

DESSERTS

CRÈME BRÛLÉE v
winter berries, shortbread

MONTBLANC v/gf

CHRISTMAS LOG v
apple, caramel

TRUFFLE BRIE v
(gf on request)

v: vegetarian vg: vegan gf: non-gluten containing recipe

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DRINKS PACKAGES

CLASSIQUE

£26 PER PERSON

WELCOME DRINK

Glass of Sparkling Wine
per person

MEAL DRINK

Half bottle of wine
per person

SIGNATURE

£38 PER PERSON

WELCOME DRINK

Glass of Ayala Brut Majeur
per person

MEAL DRINK

Half bottle of wine
per person



HOT CANAPÉS

MINI QUICHE LORRAINE
£4.50

CHICKEN SKEWER ^{gf}
sumac, parmesan
£4.00

BRAISED PORK BELL ^{gf}
charred apple sauce
£3.50

CRISPY RICE & OKRA ^{vg}
£4.50

**SPICED SALMON
FISHCAKE** ^{gf}
sweet mustard
£3.50

MINI HOT DOG
crispy shallots
£4.00

MINI BEEF BURGER
brioche bun, cheddar cheese
£4.00

**MINI CROQUE
MONSIEUR**
£4.00

**FISH FINGER
SANDWICH**
£4.00

**VEGETABLE YUBA
SPRING ROLL** ^{vg}
£4.00

**BLACK OR WHITE RICE
PUDDING**
truffle
£4.50

BRAISED OXTAIL
orange
£4.50

TARTE FLAMBÉE
smoked bacon
£4.50

CRISPY DUCK
spring onions, coriander sauce
£4.00

PRAWN CIGARS
mint, coriander
£4.50

BARBECUED SMOKED EEL ^{gf}
cucumber
£4.00

MISO BAKED BLACK COD ^{gf}
mango, coriander
£4.50

v: vegetarian vg: vegan gf: non-gluten containing recipe



COLD CANAPÉS

HOI SIN DUCK
in cucumber cup
£4.00

DUCK CONFIT & ORANGE
sweet mustard sauce
£3.50

**CHICKEN LIVER
PARFAIT**
£3.50

GOUGÈRES ^v
cream cheese, truffle
£3.50

CORNFED CHICKEN ^{gf}
tarragon tartelet
£4.00

QUAIL SCOTCH EGG ^{gf}
£4.00

**ROSE COUNTRY
BEEF TARTARE**
£4.00

**WATERMELON WITH
FETA** ^{vg/gf}
black olive
£3.50

**SALT COD
BRANDADE** ^{gf}
chives
£4.50

**PRAWN TARTARE
CORNETO**
wasabi mayonnaise,
Keta caviar
£4.00

**SMOKED MACKEREL
MOUSSE** ^{gf}
horseradish
£3.50

**BEETROOT SALMON
TARTARE** ^{gf}
pernod cream
£4.50

**TROUT & GOATS
CHEESE GOUGÈRE**
smoked river trout, goats cheese
£4.00

**CHARGRILLED
CUCUMBER** ^{gf}
cornish crab
£4.00

**WILD MUSHROOM
DUXELLE** ^v
quail egg crostini
£4.00

**FOIE GRAS & CHICKEN
LIVER MOUSSE**
grapes
£4.50

**RATATOUILLE &
PECORINO TARTLET** ^v
£4.50

GREEN PEA MOUSSE ^v
ricotta, petals
£4.00

**FOIE GRAS & TRUFFLE
BONBON**
£4.50

**YUBA WRAPPED ROSE
COUNTY BEEF**
miso, blue cheese
£4.50

v: vegetarian vg: vegan gf: non-gluten containing recipe



SWEET CANAPÉS

**MINI YUZU
CHEESECAKE** ^{vg/gf}
£3.50

CHOUX BUN ^v
black sesame, kumquat
£3.50

RASPBERRY CUPCAKE ^v
£3.50

JASMINE FINANCIER ^v
£3.50

**NUTTY CHOCOLATE
BROWNIE** ^v
£3.50

CITRON MINI TART ^v
£3.50

FRUIT PLATTER ^{vg/gf}
selection of seasonal fruits
£10

**PEAR & ALMOND
MINI TART** ^v
£3.50

**PANDAN CUSTARD
MINI TART** ^v
£3.50

**RASPBERRY MINI
TART** ^v
£3.50

**STRAWBERRY MINI
TART** ^v
£3.50

**SALTED CARAMEL &
CHOCOLATE MINI TART** ^v
£3.50

**VANILLA FLAN MINI
TART** ^v
£3.50

**LEMON MERINGUE MINI
TART** ^v
£4.50

v: vegetarian vg: vegan gf: non-gluten containing recipe



PLANNING YOUR VISIT

EVENT DETAIL	WHAT WE'LL NEED TO KNOW
YOUR CHOSEN SPACE	Dining Room / Full Venue Hire
GUEST COUNT & FORMAT	Number of guests (seated dinner or standing reception)
SITTINGS & TIMINGS	Preferred arrival time and party duration
MENU & DIETARIES	Final menu choices & dietary requirements confirmed 7 days prior
CANCELLATION POLICY	Please see our full cancellation policy on our website



**CONTACT OUR EVENTS TEAM TODAY TO CHECK AVAILABILITY AND
SECURE YOUR BOOKING**

OUR EVENTS TEAM

coventgarden@chezantoinette.co.uk

020 7240 9072

ADDRESS & ACCESS

Chez Antoinette Covent Garden
30 The Market, Lower Piazza, London WC2E 8RE

Nearest stations:

Covent Garden (2 min walk)

Leicester Square (5 min walk)

chezantoinette.co.uk



[@chez_antoinette](https://www.instagram.com/chez_antoinette)



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SANTÉ!

**WE LOOK FORWARD TO WELCOMING YOU AND YOUR GUESTS FOR A
MEMORABLE FESTIVE CELEBRATION!**