

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

FESTIVE CELEBRATIONS

· CHRISTMAS PARTIES & GATHERINGS ·

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 hiring our mezzanine, cosying up on our heated terrace, or planning a lively gathering on the ground floor, we can't wait to raise a glass with you this season!

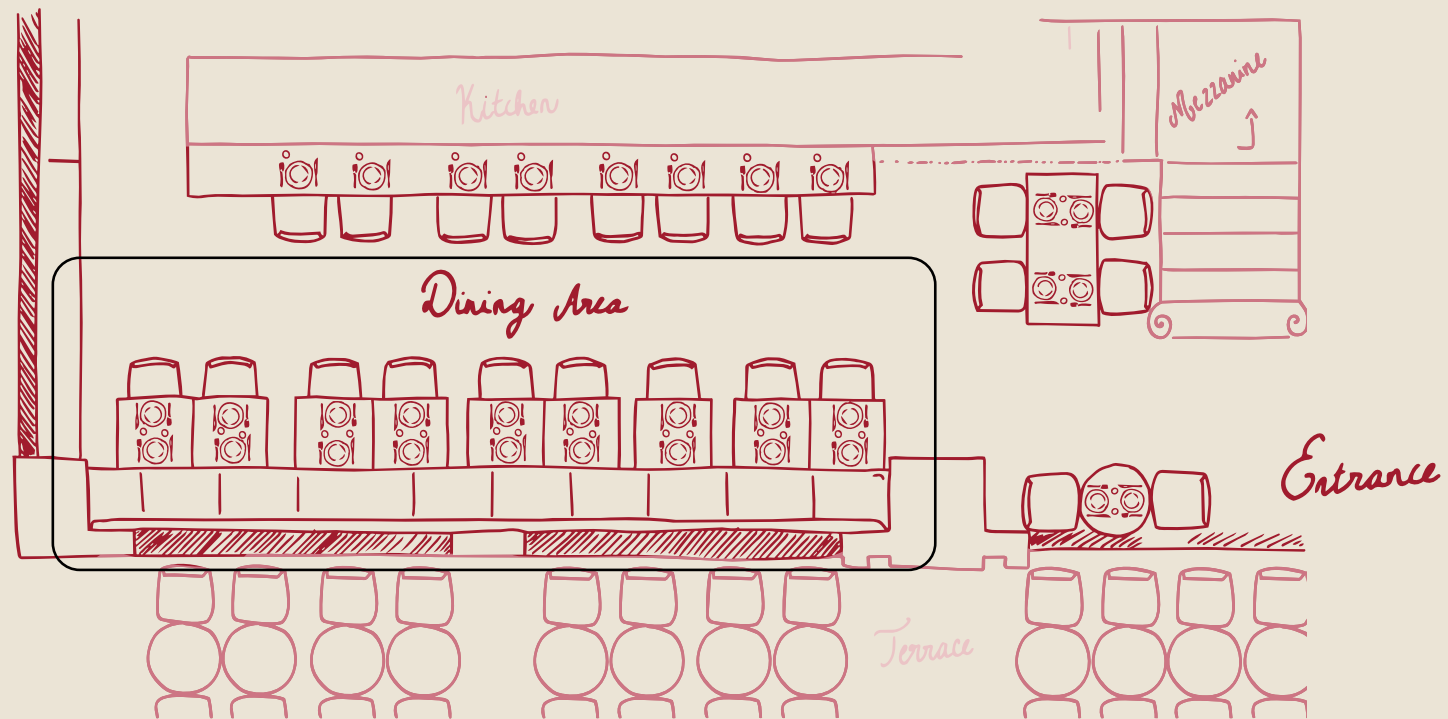




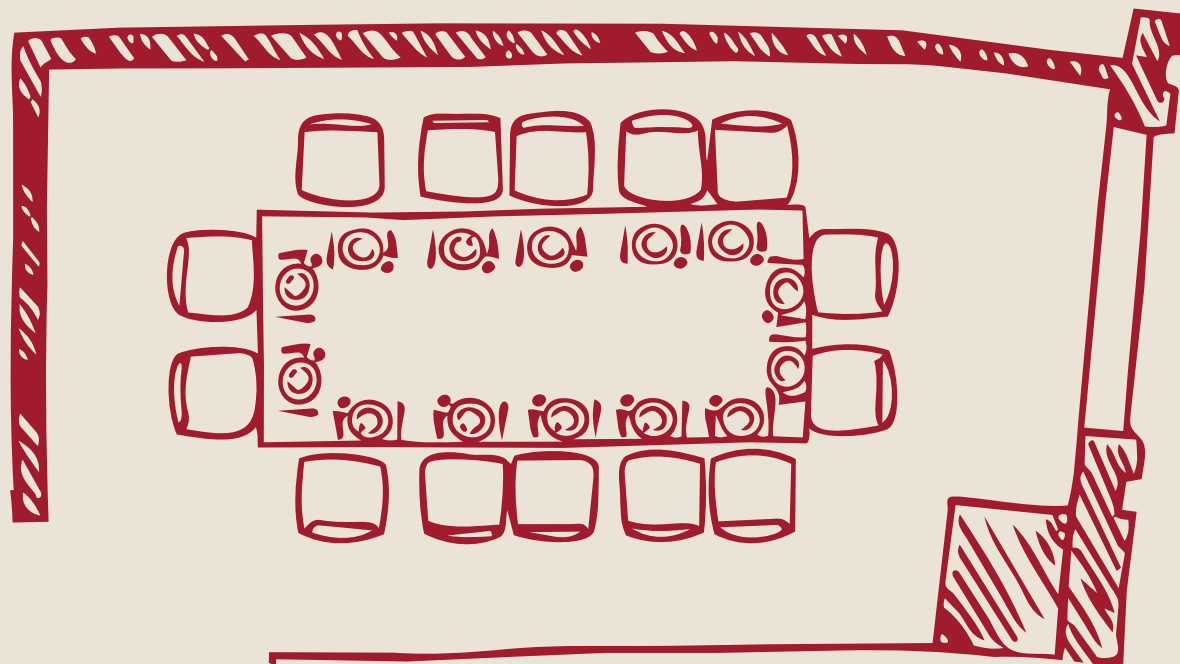
OUR SPACES & CAPACITIES

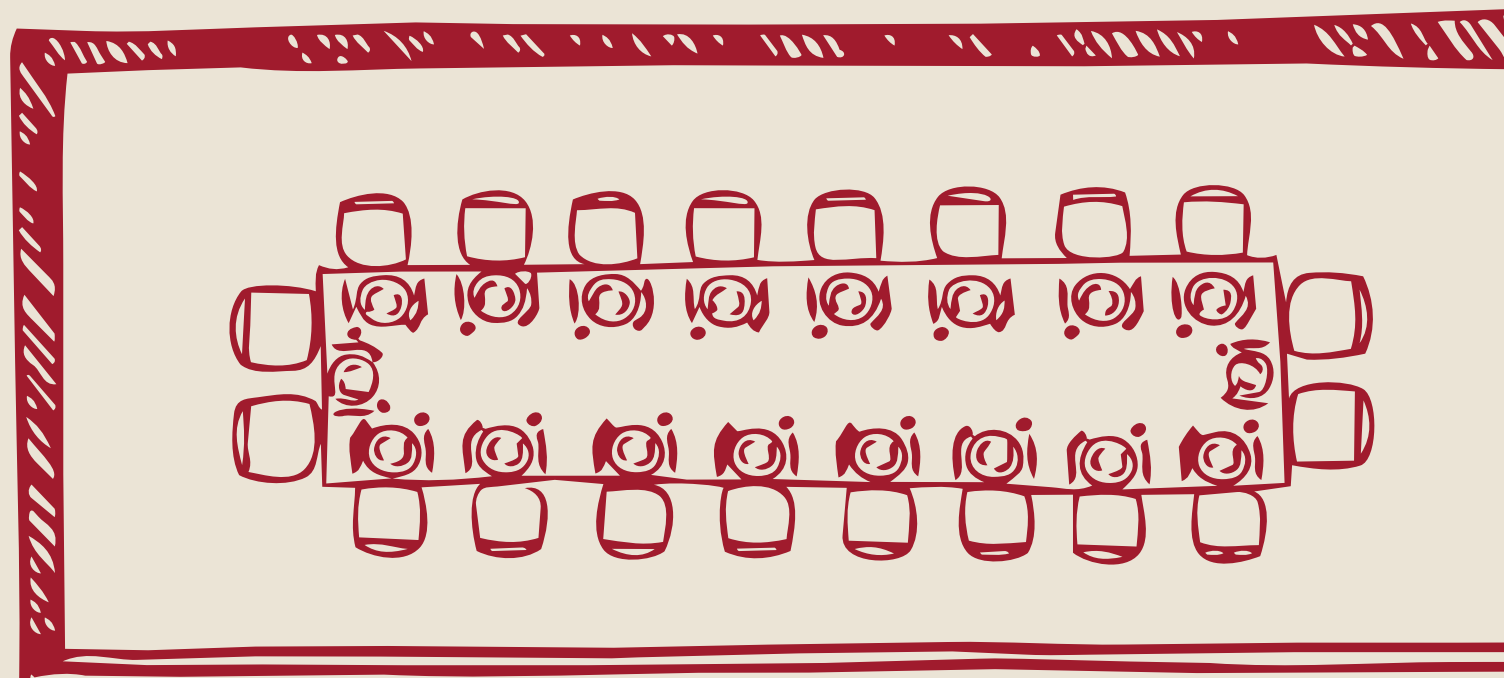
SPACE	SEATED	STANDING	HIGHLIGHTS
Smaller Mezzanine Semi-private area	Min. 10 guests Max. 16 guests	Min. 15 guests Max. 20 guests	Intimate, overview of the restaurant
Larger Mezzanine Semi-private area	Min. 17 guests Max. 20 guests (on one table) Max. 25 guests (across four tables)	Min. 20 guests Max. 25 guests	Intimate, overview of the restaurant
Ground Floor	Min. 6 guests Max. 16 guests	Min. 20 guests Max. 40 guests	Lively atmosphere
Terrace	Min. 6 guests Max. 40 guests	Min. 20 guests Max. 60 guests	Fully heated & covered terrace
Full Venue Hire	Please enquire for more details		

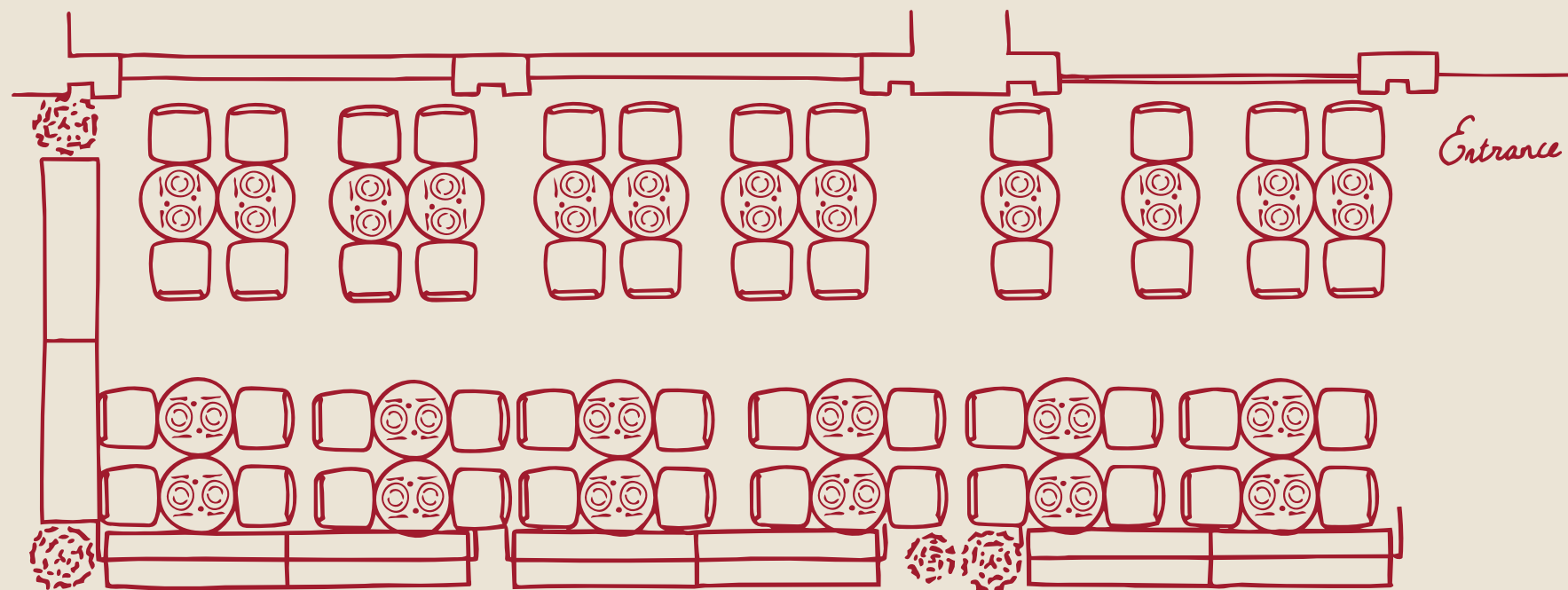
GROUND FLOOR



SMALL MEZZANINE









FESTIVE MENU

£55 per person

·SELECTION OF BREAD & BUTTER· gf/v (vg on request)
baguette, seeded sourdough, Campagne sourdough

ENTRÉES

·TERRINE OF FOIE GRAS·
toasted brioche, fig chutney

·CRAB & PRAWN TIAN· gf
avocado, brown crab sauce, fennel, grapefruit

·JERUSALEM ARTICHOKES & LEMON THYME VELOUTÉ· gf/v (vg on request)
artichoke crisps, white truffle oil

PLATS

·SALMON EN CROÛTE· (gf on request)
haricot vert, sauce caviar

·WILD MUSHROOM VOL-AU-VENT· gf/v (vg on request)
roast garlic cream, winter truffle

·BRONZE TURKEY WITH CHESTNUT & THYME STUFFING· gf
roast potatoes, Vichy carrots, crispy sprouts, turkey gravy

DESSERTS

·APPLE & CARAMEL YULE LOG· v
caramelised apple, caramel mousse, spiced bread sponge

·LEMON AND RED CURRANT PAVLOVA· (gf/v on request)
red currant gel, lemon cream, crisps meringue

·CHOCOLATE AND HAZELNUT CHOUX BUN· (gf/v on request)
chocolate whipped ganache, crunchy hazelnut praline

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request
For any dietary requirements please email us at bonjour@chezantoinette.co.uk.
An optional 15% service charge will be added to your bill. Prices inclusive of VAT.

SIGNATURE FESTIVE MENU

£65 per person

·SELECTION OF BREAD & BUTTER· gf/v (vg on request)
baguette, seeded sourdough, Campagne sourdough

ENTRÉES

·TERRINE OF FOIE GRAS·
toasted brioche, fig chutney

·BAKED SCALLOPS· gf
leek fondue, cauliflower purée & brown butter with hazelnuts

·JERUSALEM ARTICHOKE & LEMON THYME VELOUTÉ· gf/v (vg on request)
artichoke crisps, white truffle oil

PLATS

·SALMON EN CROÛTE· (gf on request)
haricot vert, sauce caviar

·WILD MUSHROOM VOL-AU-VENT· gf/v (vg on request)
roast garlic cream, winter truffle

·BRONZE TURKEY WITH CHESTNUT & THYME STUFFING· gf
roast potatoes, Vichy carrots, crispy sprouts, turkey gravy

·FILLET OF BEEF WITH OXTAIL CRUST· gf
pommes purée, spinach, Vichy carrot, sauce bordelaise

DESSERTS

·APPLE & CARAMEL YULE LOG· v
caramelised apple, caramel mousse, spiced bread sponge

·LEMON AND RED CURRANT PAVLOVA· (gf/v on request)
red currant gel, lemon cream, crisps meringue

·CHOCOLATE AND HAZELNUT CHOUX BUN· (gf/v on request)
chocolate whipped ganache, crunchy hazelnut praline

·FRENCH CHEESE PLATE· (gf/v on request)
selection of French cheeses & fruit bread

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request
For any dietary requirements please email us at bonjour@chezantoinette.co.uk.
An optional 15% service charge will be added to your bill. Prices inclusive of VAT.





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 BELLY·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 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 tartlet
£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·v/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



PLANNING YOUR VISIT

EVENT DETAIL	WHAT WE'LL NEED TO KNOW
YOUR CHOSEN SPACE	Small Mezzanine / Large Mezzanine / Ground Floor / Terrace / Full Venue
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 DATE.

OUR EVENTS TEAM

bonjour@chezantoinette.co.uk

020 3990 5377

ADDRESS & ACCESS

Chez Antoinette Victoria
22 Palmer Street, London SW1H 0PH

Nearest stations:

St. Jame's Park (2 min walk)

Victoria (5 min walk)

chezantoinette.co.uk



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



SANTÉ!

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