

London
2026/2027

Christmas Menu

convene

Christmas Reception Packages

Silver

£35 pp (min 30)

Welcome Festive Cocktail

1 Hour hosted bar with Beers, Non-Alcoholic Beer, House Red and White Wine, Soft Drinks

Chef's Choice Festive Bar Snacks

Gold

£55 pp (min 30)

Welcome Festive Cocktail

1 Hour hosted bar with Beers, Non-Alcoholic Beer, House Red and White Wine, Soft Drinks

Choice of 1 hour of 3 passed Canapés or 2 Festive Boards

Platinum

£80 pp (min 30)

Welcome Festive Cocktail

1 Hour hosted bar with Beers, Premium Red, White, Rose & English Sparkling Wine, Non-Alcoholic Beer & Wine, Mocktails & Soft Drinks

Choice of 1 hour of 5 passed Canapés or 3 Bowl Foods

Cheese & Olive Board & Charcuterie Board

Festive Food Stations

£110 pp (min 30)

Welcome Festive Cocktail

2 Hours hosted bar with Beers, Premium Red, White, Rose & English Sparkling Wine, Non-Alcoholic Beer & Wine, Mocktails & Soft Drinks

Choice of 3 Festive Food Stations*

*Consult with your Event Production Manager for more information regarding options

Enhancements

Add Additional 1 Passed Canapé	+ £8 pp
Add Additional 1 Passed Bowl Food	+ £10 pp
Mulled Wine Station	+ £12 pp
Sparkling Arrival Drink	+ £10 pp
90 Minute Cocktail Bar	+ £40 pp
Climpson Espresso Martini Bar	+ £12 pp
Upgrade to Premium Wines & English Sparkling	+ £15 pp
Upgrade Gold or Silver to Premium Bar Offerings	+ £15 pp
Hosted Silver & Gold Bar 30 Minute Extension	+ £15 pp
Hosted Platinum Bar 30 Minute Extension	+ £25 pp

Festive Canapés

1 Additional Canapé | £8 pp
Various Amounts Included in Gold & Platinum Package

Fish

Roasted Pumpkin, Crab & Spinach Risotto Cake with Baby Rocket & Peppered Sour Cream (NGCI)

Japanese-Style Chili & Lime Tiger Prawn with Wasabi Mayo (NGCI)

Cured Brandy & Beetroot Scottish Salmon, Lime Crème Fraîche & Raspberry Caviar on Blini

Sesame Crust Tuna, Soy, Yuzu Mayo and Micro Celery (NGCI)

Devon Scallops with Blood Orange Butter & Crispy Chili (NGCI)

Truffle Potato, Smoked Salmon Crème Fraîche & Caviar Trio (NGCI)

Smoked Salmon & Dill Crème Fraîche Bites

Vegetarian & Vegan

Plant Based Squash, Sage & Chestnut Puff Pastry Rolls with Red Onion Jam (VG)

Goat's Cheese & Shallot Tatin with Lemon Thyme & Tomato Chutney (V)

Cheese Cookies with Stilton Mousse & Semi Dried Cherry Tomato (V)

Plant Based Buffalo Cauliflower with Chili Lime & Citrus (VG, NGCI)

Parmesan & Cheddar Croquette, Herb Whipped Mascarpone, Zero Waste Peel Aubergine (V)

Mushroom, Chestnut & Cranberry Mini Tarts (V)

Roasted Butternut Squash & Goat Cheese Tarlets

Mini Brie & Cranberry Chutney

Parmesan Gougères (V)

Grissini Bread with Dips (VG)

Wild Mushroom Vol-au-vent (V)

Smoked Nuts & Dried Fruit (NGCI, VG)

Crispy Seasonal Root Vegetables (NGCI, VG)

Meat

Turkey, Tarragon & Wild Mushroom Vol-au-vent

Roast Beef Crostini with Stilton, Baby Rockets and Red Onion Marmalade

Mini Chili Brioches, Overnight Cooked Beef, Horseradish Puree, Red Wine Sauce and Crispy Kale

Pork Belly, on a Rosemary Skewer, Apple Compote & Fried Sage (NGCI)

Bocconcini Wrapped in Prosciutto, Basil & Crispy Fig (NGCI)

Gochujang Chicken with Buttermilk Marinade, Lime and Kachiri Mayo, Crispy Chili (NGCI)

Roast Turkey & Sage Stuffing Cups

Mini Yorkshire Pudding Bites with Roast Beef and Horseradish Cream

Sausage, Apricot, Pistachio Slices with Cranberry & Red Onion Chutney (DF)

Sweets

Mini Mince Pie (V)

Classic Macarons Selection (NGCI, V)

Baileys & Mint Chocolate Cheesecake Tarts (V)

Raspberry & Dark Chocolate Truffles with Gold Dust (NGCI, V)

Pistachio Frangipane Tart, Yuzu Curd & Freeze Dried Raspberry (V)

Plant Based Hazelnut and Chocolate Cake, Oreo Crumb (V)

Cinnamon & Caramel Popcorn (NGCI, VG)

Festive Food Boards

1 Additional Board | £10 pp
Choice of 2 Boards (can be) Included in Gold Package

British Grazing Board

English Cheddar, Stilton Blue, Red Leicester,
Mini Pork Pies, Herbed Chicken Terrine

French Grazing Board

Selection of French Cheeses & Charcuterie |
Brie, Comte, Roquefort, Saucisson Sec, Jamon
de Bayonne, Pate de Campagne, Baguette &
Crostini, Cornichons & Olives

Cheese Fondue

Classic Swiss Fondue, Blanched, Raw & Pickled
Vegetables, Crostini & Breads

Bao Board

Sesame Duck, Crispy Garlic Chicken, Sweet &
Sour Pork, & Pickled Vegetable Bao

Mediterranean Grazing Board

Selection of Feta, Manchego, Grilled Halloumi,
Iberico Ham, and Chorizo. Dolmas, Hummus,
Tzatziki, Martinated Artichokes, Sun-Dried
Tomatoes, Pita & Lavash

Christmas Dessert Board (V)

Minimum of 30 People

Selection of Spiced Apple & Caramel Cake,
Chocolate Tarts with Clementine, Mini Sticky
Toffee, Cranberry & White Chocolate Fudge,
Gingerbread Cookies & Mulled Fruit Eton Mess Pot

Following Included in Platinum Package

Charcuterie Board (DF, NGCI)

Beef Pastrami, Parma Ham, Salami Milano

Cheese & Olive Board (V)

Selection of British Cheese, Quince Paste,
Tomato & Chilli Chutney, Wafers, Grapes,
Olives, Bread, Artichoke, Baby Cornichons

Festive Bowl Food

1 Additional Bowl Food | £10 pp
Choice of 3 Bowl Foods (can be) Included in Platinum Package

Meat

Caramelised Duck Breast, Goose-Fat & Garlic Baby Potatoes, Chantenay Carrots & Cranberry Jus (NGCI, DF)

Roasted Pork Belly, Three Root Mash, Apple & Clove Sauce, Coriander & Fennel Slaw & Sticky Port Jus (NGCI)

Roast Chicken with Almond and Thyme Crust, Chargrilled Cauliflower Puree, Mash

Turkey, Cranberry & Wensleydale Quesadilla with Cranberry Salsa (NGCI)

Slow Braised Beef Cheek, Horseradish Mash, Smoked Onion Cracker and Baby Carrot (NGCI)

Vegetarian & Vegan

Plant Based Arborio Risotto, Jerusalem Artichokes, Crispy Roots & Bay Leaf Oil (VG, NGCI)

Plant Based Spiced Coconut Pumpkin, Fragrant Rice, Coconut Yogurt & Crispy Shallots (VG, NGCI)

Plant Based Zero Waste Cauliflower, Muhammara, Pomegranate Seeds & Molasse (VG, NGCI)

Spiced Falafel, Grilled Halloumi, Peppers & Courgette, Lemon Cream with Smoked Almonds (V, NGCI)

Rice Cake, Burrata Mousse, Red Onion Compote, Crispy English Black Cabbage (V, NGCI)

Fish

Seared Scallop, Chive & Shrimp Beurre Blanc, Crispy Leeks (NGCI)

Prawn Miso, Toasted Sesame, Sweet Potato Noodles & Baby Corn (NGCI, DF)

Roast Chalk Stream Trout, Sea Vegetables, Burnt Butter & Kombu Sauce (NGCI)

Tuna or Salmon Poke Bowl with Ponzu Dressing, Chili & Spring Onion (NGCI, DF)

Cod with Cauliflower Puree, Rainbow Chard, Fish Roe & Saffron Beurre Blanc (NGCI)

Dessert

Chocolate & Orange Panna Cotta with Honeycomb Bites, Freeze Dried Raspberries (NGCI)

Christmas Mess, Redcurrants & Almond Snap (V)

Traditional Christmas Pudding with Brandy Crème Anglaise (V)

Limoncello & Pistachio Tiramisu (V)

Caramelised Tarte Fine Aux Pommes, Calvados Crème Fraîche (V)

Plant Based Dark Chocolate & Raspberry Brownie, Vanilla Vegan Cream, Caramelised Peanut (V)

Festive Food Stations

Choice of 3 Included in Platinum Package

Christmas Carving Station**

Minimum of 30 people | £40 pp | Chef Attendant Required

Served with Dinner Rolls

Choice of 2:

- Glazed Honey Ham (NGCI)
- Sage Roasted Turkey with Cranberry Sauce (NGCI)
- Prime Rib with Bordelaise (NGCI)
- Leg of Lamb with Port Wine Reduction (NGCI)
- Miso Glazed Salmon
- Gochujang Glazed Butternut Squash (VG)

Paella Station

Minimum of 50 people | £35 pp

Choice of 2:

- **Carne:** Chorizo, Chicken, Smoked Duck Breast (NGCI, DF)
- **Mariscos:** Lobster, Shrimp, Mussels (NGCI, DF)
- **Verduras:** Winter Squash, Artichoke Hearts, Wild Mushrooms (VG)

Festive Arancini Station

Minimum of 30 people | £35 pp

Includes all of the following:

- Wild Mushroom & Truffle Arancini with Creamy Garlic Aioli (V)
- Goat Cheese Caramelised Onion Arancini with Pesto (V)
- Plant-Based Pumpkin & Sage Arancini with Tahini Lemon Sauce (VG)

Mobile Oyster Shucker**

minimum of 50 people

Roving Mobile Oyster Shucker with Accompaniments

Live Sushi Station**

Minimum of 50 people | £40 pp |

Chef Attendant Required

Sushi Chef's Cutting Nigiri and Rolling Maki Live

Raclette Bar

Minimum of 30 people | £30 pp |

Chef Attendant Required

Melted Raclette Cheese on Chips or Potatoes served with a selection of toppings and sauces

Raclette Bar

Minimum of 30 people | £30 pp |

Chef Attendant Required

Includes all of the following:

- Churros With Chocolate Sauce (VG)
- Chef's Selection of Doughnuts (V)
- Chef's Selection of Chocolate Truffles (V)
- White & Dark Chocolate Cookies (V)
- Seasonal Cheesecake (V)
- Mango Tiramisu with Toasted Coconut & Passion Fruit Curd (VG)
- Mulled Fruits Eton Mess (VG)
- Exotic Fruit Skewers

All Christmas Menu Offerings are available from
November 1, 2026 - January 31, 2027

** F&B minimum cannot be used toward this

VG Vegan | V Vegetarian | DF Dairy Free | NGCI No Gluten Containing Ingredients

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Christmas Dinner Package

Available at all
Convene Locations

Christmas Dinner Package £125 pp

Inclusions:

1 hr Welcome Reception Hosted Bar with Beer, Standard Wine & Soft Drinks
Chef's Choice Festive Bar Snacks
(3) Course Seated Dinner - supplement apply
Coffee & Petit Fours
1/2 Bottle of House Wine Per Person During Dinner Service

Choice of:

Starters

Plant Based Roasted Baby Carrots (VG, NGCI)

Whipped Tahini & Coconut Yogurt, Pomegranate, Roasted Hazelnut, Baby Beetroot & Lovage Oil

Ham Hock Terrine (NGCI, DF)

Golden Beetroot Piccalilli, Sunflower Seeds & Rocket

Plant Based Mushroom Parfait (VG)

Shitake, Pickled Shallots & Grilled Sourdough

Spiced Parsnips Soup

Crispy Onion, Chive Cream

Duck & Orange Pâté (V)

Toasted Brioche, Plum & Apple Chutney

Main Courses

Sage & Onion Stuffed Turkey Escalope

Crispy Roasted Potatoes, Honey Roasted Root Veg, Buttered Sprouts & Bacon Chipolatas

Plant Based Grilled Celeriac Steak (NGCI, VG)

Wild Mushrooms, Served with Chantenay Carrots & Herby Roast Potatoes

Plant Based Vegetable Wellington (VG)

Crispy Roasted Potatoes, Root Vegetables, Sprouts & Vegetarian Gravy

Roasted Truffled Chicken (NGCI)

Potato Puree, Roasted Onion, Cabbage Fondue & Red Wine Jus

Beef Fillet* (NGCI)

Compressed Boulangere Potato, Horseradish Creamy Puree, Purple Sprouting & Cep Demi Glace

Salmon Fillet (NGCI)

Buttered Spinach, Samphire, Crushed Saffron Potato & Prawn Bisque

Desserts

Chocolate & Cherry Mousse Dark Chocolate Sauce (V)

Cherry Compote, Mascarpone & Chocolate Crumble

White Chocolate and Cranberry Cheesecake (V)

Coconut Sorbet

Christmas Plum Pudding (V)

Double Cream Brandy Sauce

Plant Based Candied Lemon Polenta Cake (VG, NGCI)

Coconut Cream, Spiced Cherry Jam

Plant Based Deconstructed Tropical Eton Mess (VG, NGCI)

Cranberry Caviar

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*Denotes Additional £10 Charge pp

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Christmas Alpine Disco

Available at select locations
& for select dates

6 PM - 11PM | £125 pp + VAT per person*

Curious how we celebrate?

This December, Convene will bring old-school magic to Convene 155 Bishopsgate with a Retro Alpine Disco. This isn't just a party, it's a time-capsule world of chrome, colour-block floor tiles, and kaleidoscopic lights.

As the night unfolds, navigate a landscape of giant Rubik's cubes and shimmering decor before diving into our festive culinary offerings. Occupying an expansive, self-contained floor, it's the perfect backdrop for your company's Christmas celebrations.

Inclusions:

- Alpine Food Market: 5 curated stalls.
- The Disco: Professional DJ and a dedicated dance floor.
- Reception: A festive welcome drink upon arrival.
- The Full Bar: 5 hours of unlimited bottled beer, house wine, house spirits, and soft drinks.



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November 1, 2026 - January 31, 2027

*Minimum requirement of 300 guests applies.

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