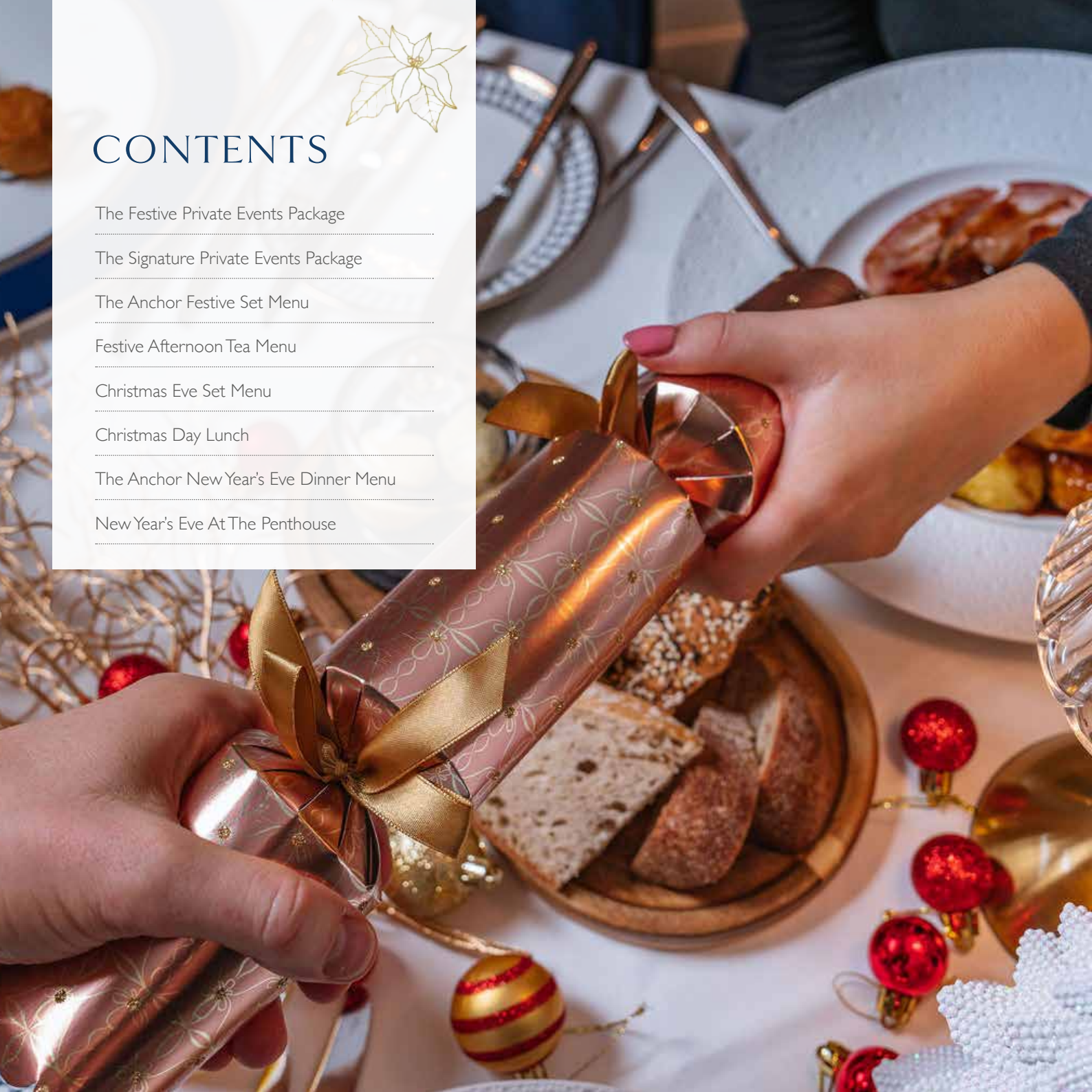




THE
CHELSEA
HARBOUR
HOTEL & SPA
LONDON

THE FESTIVE SEASON 2026





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WELCOME

Celebrate the most wonderful time of the year at The Chelsea Harbour Hotel & Spa, where elegant festive moments unfold beside the exclusive marina in the heart of Chelsea Harbour. Surrounded by sparkling seasonal décor, exceptional dining and warm hospitality, discover the perfect setting for celebrations with family, friends and colleagues. From indulgent festive dinners to glamorous New Year occasions, experience the charm and sophistication of the season at one of London's finest five-star all-suite hotels.

T&Cs apply.



THE FESTIVE PRIVATE EVENTS PACKAGE

PACKAGE INCLUDES

- ✿ Three Course Meal
- ✿ Welcome Glass of Bubbles
- ✿ Half Bottle Of Wine
- ✿ Still & Sparkling Water
- ✿ Tea, Coffee & Mince Pies

ADD ON

DJ & Dance Floor ✿ Table Centrepieces

FESTIVE DRINKS

60 Minutes unlimited Drinks Reception

House Wine / Beer / Soft drink/ Prosecco
£65 Per Person

Add on House Spirits

£20 Per Person

Bucket of Beers

(10 Beers) £35

STARTERS

CHICKEN & APRICOT TERRINE

Spiced Prune Purée, Baby Herb Salad & Toasted Brioche

SCOTTISH SMOKED SALMON

Heritage Beetroot, Pickled Cucumber, & Wasabi Cream Cheese

BEETROOT TARTARE

Pickled Vegetables, Vegan Feta, Herb Oil & Toasted Seeds (VG)

MAINS

ROAST TURKEY BREAST

With Sage & Onion Stuffing, Pigs In Blankets, Roast Potatoes,
Roast Root Vegetables, Brussel Sprouts & Turkey Gravy

SEABASS FILLET

Herb Mash Potato, Tender Stem Broccoli, Lemon Butter Sauce

BUTTERNUT SQUASH & CHESTNUT RISOTTO

With Crispy Sage, Rocket & Pumpkin Seeds (VG, GF)

DESSERTS

FIG & GINGER STICKY TOFFEE PUDDING

with Toffee Sauce, Vanilla Ice Cream (V)

VALRHONA VEGAN CHOCOLATE TORTE

Winter Berry Compote & Vegan Vanilla Ice Cream (VG, GF)

KEY LIME TART

Whipped White Chocolate & Coconut Ganache (V)

V – Vegetarian VG – Vegan GF – Gluten Free

Rates are Exc.VAT at the prevailing rate currently at 20%.A discretionary 12.5% *Service Charge will be added.

FROM £95* PER PERSON



FROM £130* PER PERSON

THE SIGNATURE PRIVATE EVENTS PACKAGE

PACKAGE INCLUDES

- *Three Course Meal
- *Welcome Glass Of Champagne
- *Still & Sparkling Water
- *Half Bottle Of Curated Wine
- *Tea, Coffee & Mince Pies

ADD ON

DJ & Dance Floor * Table Centrepieces

FESTIVE DRINKS

60 Minutes unlimited Drinks Reception

House Wine / Beer / Soft drink/ Prosecco
£65 Per Person

Add on House Spirits

£20 Per Person

Bucket of Beers

(10 Beers) £35

STARTERS

TRIO OF DUCK

Foie Gras Mousse, Confit Duck Rillettes & Smoked Duck Breast

SEARED YELLOWFIN TUNA

Sesame, Orange & Fennel Salad

WILD MUSHROOM PATÉ

Pickled Mushroom & Tarragon Oil (VG)

MAINS

SMOKED BACON-WRAPPED TURKEY ROULADE

Sage & Onion Stuffing, Pigs In Blankets, Roast Potatoes,
Honey-Roasted Root Vegetables & Turkey Gravy

FILLET OF HALIBUT

Crushed Potatoes, Braised Leeks, Caviar & Shellfish Sauce

BUTTERNUT SQUASH & SPINACH WELLINGTON

Roast Root Vegetables, Roast Potatoes & Vegan Gravy (VG)

DESSERTS

WARM APPLE TARTE TATIN

With Vanilla Ice Cream

BOÛCHE DE NOËL

Chocolate Yule Log With Vanilla Cream & Winter Berries

LEMON BERGAMOT TART

Raspberries & Vanilla Crème Fraîche

V – Vegetarian VG – Vegan GF – Gluten Free

Rates are Exc. VAT at the prevailing rate currently at 20%. A discretionary 12.5% *Service Charge will be added.



THE ANCHOR AT CHELSEA HARBOUR

This festive season, we invite you to indulge in a celebration of Britain's finest produce, where the flavours of land and sea are elevated with seasonal elegance. Drawing on global inspirations and diverse culinary traditions, my team and I have curated a refined menu that marries the heritage of British ingredients with international sophistication.

Each dish is thoughtfully crafted with artistry, passion, and respect for the season's bounty, offering you an unforgettable festive dining experience. May your time with us be one of indulgence, joy, and lasting memories.

Season's Greetings & Bon appétit.

Rohan Mehta
Executive Chef

Available 1st December – 3rd January



Two-Courses £45 ❄️ Three-Courses £55

STARTERS

BURRATA (V)

Miso Aubergine, Roast Figs & Red Pesto

CHICKEN, TRUFFLE & WILD MUSHROOM TERRINE

Cranberry Gel, Pickled Mushroom & Brioche

SCOTTISH SMOKED SALMON & AVOCADO

MOUSSE Compressed Cucumber & Yuzu

MAINS

SMOKED BACON WRAPPED TURKEY

Sage & Onion Stuffing, Pigs In Blankets, Beef Fat Roast Potatoes, Honey Roast Vegetables & Turkey Gravy

CAULIFLOWER STEAK WITH MISO GLAZE (VG)

Celeriac Puree, Black Garlic Emulsion & Golden Raisins

LINE CAUGHT SEABASS SCOTTISH MUSSELS,
CLAMS & SHELLFISH BISQUE

Saffron Potatoes, Charred Leek & Sea Herbs

ROSENDALE IRISH WAGYU BEEF SIRLOIN

(£5 Supplement) Beef Fat Roast Potatoes, Tender Stem Broccoli, Heritage Carrot And Red Wine Jus

DESSERT

BAKED GINGERBREAD CHEESECAKE

Cranberry & Kumquat Compote

FIG & WALNUT STICKY TOFFEE PUDDING

Toffee Sauce and Clotted Cream Ice Cream

DARK CHOCOLATE YULE LOG

Baileys Cream, Vanilla Ice Cream

V – Vegetarian VG – Vegan GF – Gluten Free

The Anchor Restaurant rates are Inc. VAT at the prevailing rate currently at 20%. A discretionary 12.5% *Service Charge will be added.



FESTIVE AFTERNOON TEA MENU

Traditional Afternoon Tea £45
Champagne Afternoon Tea £55

SAVOURY

ROAST BEEF & HORSERADISH
SMOKED SALMON & CREAM CHEESE
PULLED TURKEY & CRANBERRY BAP
FREE RANGE EGG MAYONNAISE & CRESS

SWEETS

CHRISTMAS PUDDING
& Gianduja Chocolate Choux
SPICED CUSTARD & FIG TART
ORANGE & CHOCOLATE CAKE
Pistachio Ganache
PASSION FRUIT CHEESECAKE
MERINGUE TOPPED MINCE PIE

SCONES

PLAIN & SULTANA SCONES
with Clotted Cream & Jam

Available 1st December – 3rd January



Three Course & Glass of Champagne ❄ £75 Per Person

CHRISTMAS EVE SET MENU

STARTERS

BURRATA (V)
Miso Aubergine, Roast Figs & Red Pesto

CHICKEN, TRUFFLE
& WILD MUSHROOM TERRINE
Cranberry Gel, Pickled Mushroom & Brioche

CRAB & LOBSTER TART
Wasabi, & Oscietra Caviar

MAINS

SMOKED BACON WRAPPED TURKEY
*Sage & Onion Stiffing, Pig In Blanket, Roast Potatoes,
Root Vegetables & Turkey Gravy*

POACHED HALIBUT & JERUSALEM ARTICHOKE
Black Garlic Mash Potato, Kale & Miso Beurre Blanc

BLACK TRUFFLE & RICOTTA RAVIOLI (V)
Parmigiano Reggiano & Truffle Butter

ROSENDALE IRISH WAGYU BEEF SIRLOIN
*Heritage Carrot, Tender Stem Broccoli, Roast
Potatoes & Red Wine Jus*

DESSERT

BAKED GINGERBREAD CHEESECAKE
Cranberry & Kumquat compote

FIG & WALNUT STICKY TOFFEE PUDDING
Toffee Sauce and Clotted Cream Ice Cream

DARK CHOCOLATE YULE LOG
Baileys Cream, Vanilla Ice Cream

V – Vegetarian VG – Vegan GF – Gluten Free
Rates are Inc. VAT at the prevailing rate currently at 20%. A discretionary 12.5% *Service Charge will be added.



Four Course Lunch ❄ £125 Per Person ❄ Wine Paring £65 Per Person

CHRISTMAS DAY LUNCH

AMOUSE BOUCHE

CRISPY POTATO TERRINE
Winter Truffle & Oscietra Caviar

STARTER

LOBSTER & CRAB TORTELLINI
Butter Poached Lobster & Shellfish Bisque

ROAST CELERIAC & TRUFFLE VELOUTÉ (VG)
Salt Baked Celeriac

TRIO OF DUCK
Foie Grass Mousse, Smoked Duck Breast & Confit Duck Leg

BURRATA (V)
Heritage Beetroot, Chicory, Roast Fig & Truffle Honey

MAINS

SMOKED BACON WRAPPED TURKEY ROULADE
*Sage & Onion Stuffing, Pig in Blanket, Goose Fat Roast Potato,
Honey Roast Root Vegetables & Turkey Gravy*

ROAST GRASS FED BEEF FILLET
Goose Fat Roast Potato, Honey Roast Root Vegetables & Red Wine Jus

WILD TURBOT
Black Truffle, Hazelnut & Wild Mushroom

WILD MUSHROOM & BUTTERNUT SQUASH,
SPINACH & CHESTNUT PITHIVIER (V)
Roast vegetables & Sautéed Brussel sprouts

DESSERT

TRIO OF CHOCOLATE (V)
Raspberry sorbet

TRADITIONAL CHRISTMAS PUDDING (V)
Brandy Sauce , clotted cream ice cream

VANILLA PANNA COTTA (V)
Winter berries & Champagne Gel

V – Vegetarian VG – Vegan GF – Gluten Free
Rates are Inc. VAT at the prevailing rate currently at 20%.
A discretionary 12.5% *Service Charge will be added.

THE ANCHOR NEW YEAR'S EVE DINNER MENU

Five-Course Dinner ✨ £85 Per Person

AMUSE BOUCHE

OYSTERS
Raw, Poached, Fried

STARTERS

SEARED SCALLOPS & BUTTER POACHED
LOBSTER
*Smoked Cauliflower Puree, Champagne Beurre Blanc
and Oscietra Caviar*

TRIO OF DUCK
*Foie Gras Mousse, Smoked Duck Breast
and Confit Duck Leg*

BURRATA (V)
Heritage Beetroot, Chicory, Roast Fig And Truffle Honey

MAINS

ROAST GRASS-FED BEEF FILLET
*Goose-Fat Roast Potato, Honey Roast Root Vegetables
and Red Wine Jus*

FILLET OF HALIBUT
*Jerusalem Artichoke, Sea Herbs, Champagne
and Caviar Sauce*

WILD MUSHROOM & BLACK TRUFFLE RISOTTO
Aged Parmesan

PRE-DESSERT

LEMON TART
Poached Rhubarb & Champagne Sorbet

DESSERT

DARK CHOCOLATE & HAZELNUT PRALINE (V)
*Chocolate Cremeux, Raspberry Gel and Salted Caramel
Ice Cream*

MANGO, PASSIONFRUIT & KEY LIME
CHEESECAKE (V)
Honey and Oat Crumb with Yuzu Custard

BRITISH & CONTINENTAL CHEESE (V)
Quince Jelly

V – Vegetarian VG – Vegan GF – Gluten Free

The Anchor Restaurant rates are Inc. VAT at the prevailing rate currently at 20%. A discretionary 12.5% *Service Charge will be added.

£99 Per Person ✨ Doors Open 10pm

NEW YEAR'S EVE AT THE PENTHOUSE

RING IN THE NEW YEAR IN STYLE

Welcome 2027 from The Penthouse Bar & Terrace at Chelsea Harbour Hotel for an unforgettable New Year's Eve celebration high above the city and count down to midnight surrounded by stunning panoramic views.

As midnight approaches, watch the fireworks paint the London skyline from our breathtaking open-air terrace, champagne in hand. Inside, lose yourself in the atmosphere as our resident DJ curates the perfect soundtrack from 10pm until 1am, a seamless blend of sophistication and celebration.

Your evening includes three premium drinks of your choice and a glass of champagne reserved for the moment the clock strikes twelve – because the finest moments deserve the finest toast.

Limited Capacity – Advance Booking Essential





MERRY
Christmas
& HAPPY NEW YEAR



Chelsea Harbour Drive, London SW10 0XG