113 | Chancery Lane

Christmas Tales

2026

Christmas Tales

at 113 Chancery Lane

Celebrate the festive season in a truly special setting at 113 Chancery Lane, home to The Law Society. Our Grade II* listed building pairs stunning historic features with contemporary touches, creating a striking backdrop for Christmas parties, festive lunches, drinks receptions and end-of-year celebrations.

Inspired by timeless Christmas Tales, the venue will be transformed with classic nutcrackers and luxurious, dramatic bows. With nine elegant and versatile event spaces, we can host everything from intimate festive gatherings to larger-scale Christmas occasions, all delivered with exceptional catering and seamless service.

Festive Packages

DRINKS RECEPTION

Package Inclusions

- Exclusive room hire from 6:30pm - 12:00am
- A festive cocktail on arrival
- Four-hour drinks package including house wine, bottled beer and soft drinks
- Selection of three canapés and four bowl food options per guest
- DJ and dancefloor
- Festive decorations
- Professional security
- Dedicated event management team

DINNER PACKAGE

Package Inclusions

- Exclusive room hire from 6:30pm - 12:00am
- A festive cocktail on arrival
- A three-course Christmas dinner, served with coffee and mince pies
- Half a bottle of house wine per guest, with filtered water throughout
- Two-and-a-half-hour drinks package including house wine, bottled beer and soft drinks
- DJ and dancefloor
- Festive decorations
- Professional security
- Dedicated event management team

PRICING FROM

60 - 100 guests	£163.00 per person
100 - 200 guests	£139.50 per person
200 - 280 guests	£126.00 per person

PRICING FROM

Up to 80 guests	£167.50 per person
80 - 120 guests	£159.50 per person
120 - 200 guests	£154.00 per person

Terms & conditions apply. Prices exclude VAT

The Law Society, 113 Chancery Lane, London WC2A 1PL
Nearest tube: Chancery Lane | Holborn | Blackfriars

Get in touch to book your festive event.
Contact venuehire@113chancerylane.co.uk
or 020 7320 9555

Catering by Graysons

At Graysons, exceptional food is at the heart of every celebration. Guided by a commitment to quality, sustainability, and innovation, our menus showcase the very best seasonal ingredients, sourced responsibly from trusted suppliers who share our values.

From festive canapés and drinks receptions to elegant dining experiences, every menu is thoughtfully crafted to delight your guests and make your Christmas celebration truly special.

Christmas Menu 2026

Christmas Canapés

Hot

Suffolk Pig's Head *croquette, burnt apple purée*
Seared Roe Deer, *beetroot ketchup, nasturtium*
Roasted Scallop, *parsnip purée, crispy chicken skin*
Smoked Haddock Hash, *warm tartare sauce*
Baked Yukon Gold Potato, *crème fraiche, marinated trout roe*
Baked Pumpkin Arancini, *cashel blue, cranberry ketchup (v)*
Vegan Mac & Cheese, *black truffle emulsion, crispy onions (ve)*

Cold

Hickory Smoked Trout Mousse, *orange purée, raspberry pearls, sesame cone*
Cornish Crab, *lovage emulsion, red pepper tapioca cracker*
Smoked Herefordshire Beef Fillet, *bone marrow mayonnaise, mizuna*
Pressed Confit Duck & Shiitake Mushroom, *tarragon emulsion, crispy crackling*
Barkham Blue Mousse, *spiced pear, honeycomb tartlet (v)*
Confit Potato Crisp, *bravas ketchup, charcoal aioli (ve)*

Christmas Bowl Food

Hot

Glazed Herefordshire Ox Cheek, *smoked basil potato purée, crispy onions*
Confit Old Cotswold Chicken, *smoked celeriac purée, sprout tops, lemon thyme jus*
Poached Gigha Halibut, *sprout tops, gusbourne velouté*
Cave-Aged Cheddar Macaroni, *black truffle, crispy onions (v)*
Pumpkin Risotto, *pickled mushrooms, cashel blue, toasted pumpkin seeds (v)*

Cold

Pressed Coronation Chicken, *golden raisin purée, nasturtium*
Suffolk Ham Hock Terrine, *beetroot relish, mustard emulsion*
Cured Scottish Salmon, *pickled fennel, chiltern watercress cream*
Seared Yellowfin Tuna, *whipped avocado, pickled radish, furikake*
Salt-Baked Beetroot, *whipped vegan feta, kentish apple, toasted pumpkin seed dressing (ve)*

Dessert

Brillat-Savarin & Cranberry Cheesecake, *ginger cream*
Sticky Toffee Pudding, *pickled raisins, rum caramel sauce*
Chocolate Marquise, *clementines, mint*
Choux Bun, *dulcey chocolate crémeux*

Please be aware that our recipes may change at short notice due to unforeseen circumstances.
If anyone in your party has a food allergy or dietary requirement, please discuss this at time of booking and when placing your food order.

Christmas Menu 2026

Formal Dinner

Starters

Aged Herefordshire Beef Carpaccio
truffle emulsion, crispy kale, barkham blue, mizuna

Smoked Duck Breast
cranberry gel, savoury granola, brioche croûte

Beetroot-Cured Scottish Salmon
pickled fennel, yuzu gel, cucumber, bee pollen

Smoked Halibut
red cabbage rémoulade, orange purée, toasted buckwheat

Roasted Onion Squash
whipped ricotta, endive, pear, parmesan crumble (v)

English Burrata
black figs, spiced pear, smoked rapeseed emulsion, mustard frills, toasted pumpkin seeds (v)

Smoked Beetroot Tartare
sunflower seed emulsion, toasted rye, dill (ve)

Mains

Roasted Fallow Deer
crushed swede, cavolo nero, oyster mushrooms, sloe gin jus (£5.00 supplement)

Slow-Cooked Creedy Carver Duck Breast
smoked celeriac, duck liver croquette, savoy cabbage, pickled blueberry jus

Norfolk Bronze Turkey
potato terrine, chestnut & apple stuffing, pigs in blankets, cabbage purée, sprout tops, glazed heritage carrots, rich turkey gravy

Grilled Cornish Wild Sea Bass
roasted jerusalem artichoke purée, sprout tops, bourguignon sauce

Butternut Squash Wellington
parsnip crisps, roast vegetables, seasonal greens, braised red cabbage, parsnip purée, vegetarian gravy (v)

Wild Mushroom, Lentil & Cranberry Loaf
roast potatoes, seasonal vegetables, braised red cabbage, vegetarian gravy (ve)

Desserts

Caramelised Orange Tart
yoghurt mousse, blood orange, white chocolate decoration

Warm Christmas Pudding
brandy cream, orange crisp

Gianduja Chocolate Fondant
kumquat, malted milk crumb, vanilla ice cream

64% Manjari Chocolate & Olive Oil Torte
white chocolate truffle, raspberry sorbet (ve)

Selection of Artisan British Cheeses
orchard relish, sourdough crackers, grapes (£7.00 supplement)

Seasonal Fruit Plate

Chef's Seasonal Sorbet *(ve)*

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