



THE SECRET SOIRÉE – JOIN THE CELEBRATION

Step behind the doors of Grace & Favour this festive season for an exclusive evening of exceptional company, refined cocktails, and unforgettable celebrations. Designed for those who appreciate the art of connection, The Secret Soirée brings people together, turning strangers into companions and conversations into cherished memories.

In the intimate elegance of Grace & Favour, every toast is shared, every moment sparkles with festive cheer, and every evening promises something truly extraordinary.

Because the most memorable celebrations are the ones shared.





SUNDAY TO TUESDAY CELEBRATIONS

Price: £600 per table

Available dates:

November: 23, 24 and 30 | December: 1, 7, 8, 14, 15, 21 and 22

Timings: Guest arrival: 6:30 PM | Dinner served: 7:00 PM

Your package includes:

A three-course festive dinner, one glass of wine per guest, three hours of entertainment

The package price is equivalent to £60 per guest, based on a table of 10 guests





SUNDAY TO TUESDAY CELEBRATIONS MENU

Starter

Turkey Ballotine
Miso and smoked honey-glazed shallot, pickled
mustard seeds and sherry jus

Main Course

Roasted Beef Sirloin
Truffle mash, red wine jus and glazed winter
vegetables

Dessert

Classic Christmas Pudding
Brandy crème anglaise

*Alternative menu options are available to accommodate dietary
requirements*



WEDNESDAY TO SATURDAY CELEBRATIONS

Price: £1,000 per table

Available dates:

November: 25-28 | December: 2, 4, 5, 9-12, 16-19

Timings:

Guest arrival and canape reception: 6:00 PM | Dinner served: 7:00 PM

Your package includes:

1 hour canape reception, a three-course festive dinner & three hours of entertainment

Please note that drinks during the canapé reception are not included and can be purchased separately.

The package price is equivalent to £100 per guest, based on a table of 10 guests

This package can also be booked for private hires.





WEDNESDAY TO SATURDAY CELEBRATIONS MENU

Canapés

Parmesan and truffle choux
Caviar blini with cream cheese and chives
Yorkshire pudding with Wagyu beef and horseradish snow
Chestnut sablé with cranberry dust
Chicken liver parfait popsicle with apple glaze

Starter

Turkey Ballotine
Miso and smoked honey-glazed shallot, pickled mustard seeds and sherry jus

Main Course

Roasted Beef Sirloin
Truffle mash, red wine jus and glazed winter vegetables

Dessert

Classic Christmas Pudding
Brandy crème anglaise

Alternative menu options are available to accommodate dietary requirements



Celebrate the season in exceptional company.

Reserve your place at The Secret Soirée and discover the art of connection, exclusively at Grace & Favour at Great Scotland Yard Hotel.



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