



CHRISTMAS BROCHURE



# CHRISTMAS AT RICCO LONDON

Make this festive season unforgettable at Ricco London, a stylish venue just minutes from Kensington Olympia. Whether you're planning a corporate Christmas party, an intimate festive dinner, or a lively night out with friends and family, our versatile spaces, bespoke menus, and premium service create the perfect setting for every celebration.

## PRIVATE LUNCH & DINNER

Perfect for groups of 15–50 guests

Festive gourmet small-plate set menus for up to 70 guests

Elegant buffet dining for up to 80 guests

Curated wine & drinks packages to complete your celebration

## STANDING COCKTAIL RECEPTIONS

Ideal for up to 120 guests

Festive canapés & bowl food designed for mingling

Curated cocktail & drinks menus

Add entertainment: DJ, live music, or karaoke to keep the party going

## VENUE FACILITIES

4 LED cinematic screens for visuals & presentations

Professional audio, microphone & stage setup

Perfect for both business events and personal celebrations

## SUITABLE FOR

Corporate parties & team socials

Family gatherings & festive birthdays

Private dinners & brunches

Karaoke & entertainment nights

Screenings, exhibitions & shoots



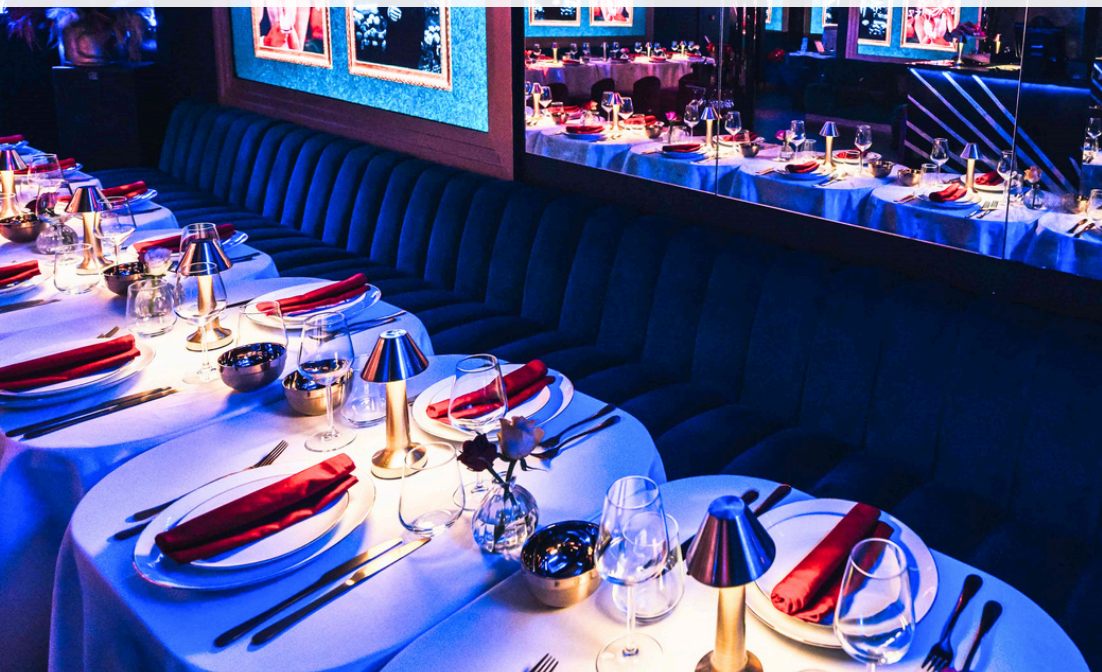
# CELEBRATE CHRISTMAS







# CHRISTMAS LUNCH & DINNER



## EXCLUSIVE FESTIVE DINING EXPERIENCE

Celebrate the season in style. From intimate lunches to vibrant Dine & Dance parties, our private venue offers complete privacy, bespoke menus, and a festive atmosphere perfect for corporate events, family gatherings, and special celebrations.

### FESTIVE MENUS

Bespoke Christmas menus created with our chef  
Seasonal set menus to suit every taste & budget  
Mediterranean flavors, fine wines & Champagnes  
External caterers welcome for added flexibility

### DINE & DANCE

After dining, transform the evening into a club-style celebration with:  
DJ, live music or karaoke  
Festive lighting & energetic atmosphere  
Dancing until 1:00 AM

### PRIVATE DINING

Available Monday – Sunday  
Seating from 15 up to 50 guests for lunch or dinner

### FEATURES

Dedicated bar  
DJ booth  
Microphone  
4 LED Screens  
state-of-the-art surround sound system  
Cloakroom  
Security



# CHRISTMAS

## 3 COURSES SET MENU

85 PER PERSON

### STARTER

#### VEGETARIAN

Celeriac, Beurre Noisette, Chocolate, Truffle Celeriac Soup, Chocolate, Beurre Noisette Crouton

#### VEGAN

Leek, Potato, Comfit Garlic, Bacon  
Parmentier Soup, Comfit Garlic Crouton, Vegan Bacon

#### MEAT

Chicken, Duck, Cherry  
Chicken Duck Terrine, Sour Cherry Cream

#### FISH

Scallops Grenobloise  
Scallops, Capers, Lemon

### MAIN

#### VEGETARIAN

Mushroom Wellington  
Mix Wild Mushrooms, Goat Cheese, Quinoa

#### VEGAN

Pumpkin, Chestnut, Cranberries  
Whole Roasted Butternut Squash with Christmas Stuffing

#### MEAT

Beef Fillet / Turkey Ballotine / Lamb Cutlet  
Potato Terrine, Parsnips Cream, Heritage Carrots with Glaze, Sausage Crumble, Rich Gravy Sauce

#### FISH

Seabass, Mushroom, Truffle, Black Garlic  
Mushroom cream, Wild Mushrooms, Mushroom Consomme, Hazelnuts, Black Garlic

### DESSERT

#### VEGETARIAN

Profiterole, Coffee Cream, Chocolate Sauce, Honeycomb Ice Cream

#### VEGAN

Christmas Pudding Brownies, Gingerbread Crumble, Stewed Plums, Pomegranate Sorbet



All prices are inclusive of VAT | A service charge of 12.5% will be added to the bill  
If you have any dietary allergies, please inform your waiter All spirits are served in measures of 50ml and upon request in measures of 25ml



# SET MENU

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## 2 COURSES SET MENU

### 55 PER PERSON

#### STARTER

##### VEGETERIAN

Grilled Pumpkin, Tahini Yoghurt Cream, Crispy Quinoa, Spiced Nuts

##### VEGAN

Pickled Aubergine, Aubergine Cream with Charcoal, Imam Onion with Harissa

##### MEAT

Croquette with Chicken and Cheese, Tomato Marmalade with Ginger and Soya, Parmesan Cream

##### FISH

Beetroot Puree, Pickled Beetroot, Carob Sauce, Smoked Trout, Rocket

#### MAIN

##### VEGETERIAN

Pastitsio with Mushroom Mince, Graviera Cream

##### VEGAN

Risotto with Asparagus Puree, Asparagus, Chilly Oil

##### MEAT

Orso with Tomato Giouvetsi Slow Cooked Beef Cheeks with Feta Cream

##### FISH

Potato salad with Cherry Tomato/Spring Onion Dressing, Yuzu/Lime Salmon Fillet and Sweet Sour Gochujang Sauce



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# SET MENU

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## 3 COURSES SET MENU

### 70 PER PERSON

#### STARTER

##### VEGETERIAN

Tomato Tartar with Kimchi Cream, Kafir Lime Salt and Crispy Rice Paper

##### VEGAN

Mushroom Marinade with Miso, Sesame and Five Spices, Pea Puree

##### MEAT

Beef Tartar, Cured Egg, Tapioca Crispy Kai, Ponzu Dressing

##### FISH

Scallops, Beluga Lentils, Yuzu Cream, Onion and Crumble Curry

#### MAIN

##### VEGETERIAN

Cauliflower Steak, Cauliflower Puree with Truffle and Yoghurt Miso Sauce

##### VEGAN

Carrot Puree, Carrot Sous Vide with Kafir Lime and Turmeric

##### MEAT

Beef Fillet, Artichoke Cream, Crispy Artichoke, Red Wine Sauce

##### FISH

Fish and Chips with Cod, Potato Terrine, Pea Mousse and Fish Pie Sauce

#### DESSERTS

##### VEGETARIAN

Galaktoboureko with Turmeric Rose Water, Cream, Sweet Spoon Rose and Rose Ice Cream

##### VEGAN

Greek Yoghurt Panna Cotta, Caramelised Pear with Wine and Star Anise



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## PARTY & CELEBRATIONS



## CHRISTMAS COCKTAIL RECEPTION

Ricco London is the perfect setting for everything from corporate celebrations and networking events to festive birthdays and team socials.

### SUITABLE FOR ANY OCCASSION

Whether you're hosting an intimate gathering or a large-scale party, our cocktail receptions are ideal for 20-120 guests.

### WHAT'S INCLUDED

#### **Festive Canapés & Bowl Food**

gourmet menus designed for mingling

#### **Signature Cocktails & Premium Drinks**

curated by our expert bar team

#### **Entertainment Options**

DJs, live music, or karaoke on request

#### **Dedicated Event Manager**

seamless planning and support throughout

### WE PROVIDE

#### **4 LED cinematic screens**

for festive visuals & branding

#### **Full audio & microphone**

setup for speeches & announcements

#### **A premium space**

with a vibrant atmosphere, perfect for dining, dancing & celebrating

### WHY CHOOSE A COCKTAIL RECEPTION?

Relaxed, social format, perfect for Christmas networking or parties

Flexible festive menus & drinks packages tailored to your budget

A lively atmosphere with plenty of room to mix, mingle & dance

### AVAILABILITY

#### **Full venue private hire**

Monday – Sunday, 9:00 AM – 1:00 AM



# CANAPES

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## SELECT 6 CANAPES 26

## SELECT 8 CANAPES 30

## SELECT 10 CANAPES 34

### MEAT

- Pork Iberico/Sesame (GF) hot
- Beef Tataki/Calamansi Ponzu (GF)
  - Melon Prosciutto (GF)
- Lamb Braised/Cous-cous hot
- Chicken Terrine/Figs (GF)
- Chicken Ballotine/Saffron-Lime Mayonnaise (GF) hot

### FISH

- Crab Salad/Sweetcorn (GF)
- Smoked Salmon Ballotine/Cream Fresh (GF)
- Octopus/Fava Beans (GF) hot
  - Fish and Chips hot
- Tuna Tartar/Avocado (GF)
- Scallops/Passion fruit-Yuzu (GF) hot

### VEGETARIAN

- Leeks Pie hot
- WildMushroomTart
- Greek Salad (GF)
- Beetroot/Tabouleh/Barrel Feta Cheese
- Roasted Pepper Vol au Vent
- Hunkar Begendi/Caramelised Onion (GF)

### VEGAN

- Pea Mint Fritters/Yoghurt Sauce hot
- Tofu/Sweet Potato/Turnips Skewers (GF) • Red Lentils/Curry/Chickpeas (GF) hot

### DESSERT

- Kunafa/Pistachio Cream
- Lemon Posset Cheesecake
- Torta/Berries/Pecan (GF)

### VEGAN DESSERT

- SemolinaHalva/Cinnamon/Almonds
- Pumpkin Mousse/Honey Comb/Shortbread (GF)





# BOWL FOOD

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## SELECT 2 BOWL FOOD £17

## SELECT 4 BOWL FOOD £22

### MEAT BOWL

- Lentils, Chicken, Curry (GF)
- Meatballs, Tomato, Pasta
- Chilly Con Carne, Sour cream, Bread
- Cous Cous, Lamb, Harisha
- Hunkar Begendi, Beef Stew, Caramelised Onion

### FISH BOWL

- Prawns Saganaki, Cheese, Sourdough
- Tuna, Kohlrabi, Chimichurri (GF)
- Mushrooms, Seabass, Black Garlic (GF)
- Fava Beans, Octopus, Caperberries (GF)
- New Potato, Salmon, Sweet Gochujang Sauce (GF)

### VEGAN BOWL

- Falafel, Sweet Potato, Miso (GF)
- Beetroot, Cauliflower, Yuzu
- Heritage Carrots, Tahini, Turmeric (GF)

### DESSERT BOWL

- Orange Pie, Clementine Spoon Dessert
- Greek yoghurt, Honey, Walnuts (GF)
- Chocolate Cremeux, Banana (GF)
- Vegan Brownies, Caramelised Pecan
- Eton Mess, Fresh Berries (GF)





WE LOOK FORWARD TO HEARING FROM YOU AND HELPING  
YOU ORGANIZE AN UNFORGETTABLE EVENT!



11 RUSSELL GARDENS, LONDON W14 8EZ