



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.

For further information or to book, please contact our Meetings & Events Specialists:

Call **+44 (0) 20 7823 3000**

or email **[christmas.chelsea@millenniumhotels.co.uk](mailto:christmas.chelsea@millenniumhotels.co.uk)**

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

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# 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 1<sup>st</sup> December – 3<sup>rd</sup> 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 1<sup>st</sup> December – 3<sup>rd</sup> 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  
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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*

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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*

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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



For further information or to book, please contact our Meetings & Events Specialists:  
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