

Porchester Hall



Bovingdons Catering Christmas Offer 2023

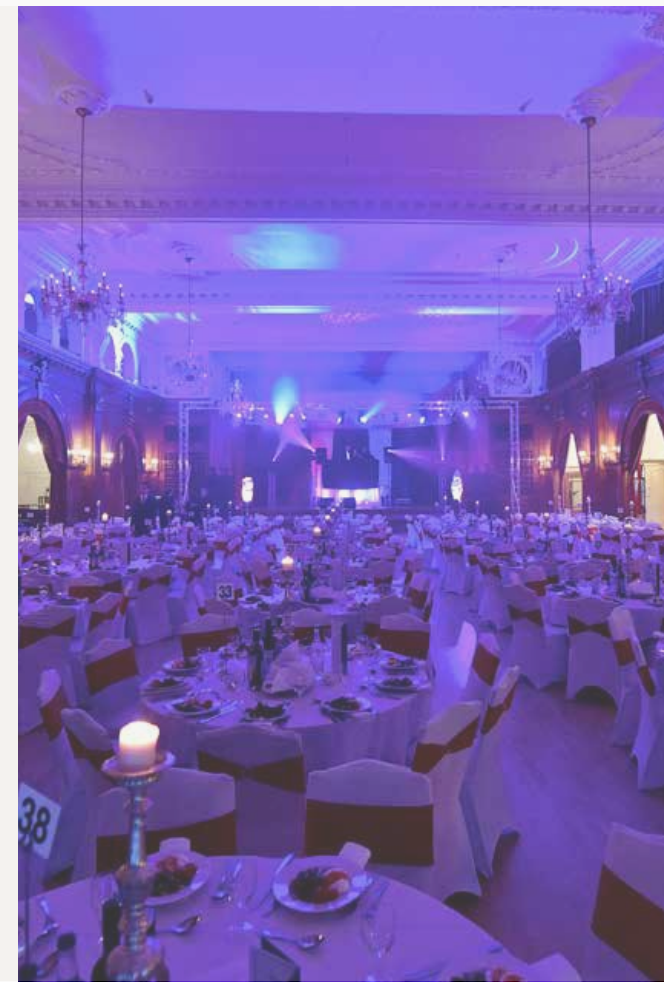
Welcome to Porchester Hall

Celebrate your event in glorious 1920s art deco style at the spectacular Porchester Hall. Located in Bayswater, central London, with fantastic transport links not only from across London, but all over the country, too.

Make this season unforgettable with our exclusive festive packages! Whether you want to treat your hardworking staff or impress your valued clients, we've got all you need to create an unforgettable celebration.

With our all-inclusive offer, you can forget about the stress of planning and focus on making the most of your festivities. Plus, our customisable options allow you to tailor your package to your specific needs and preferences.

We work closely with one of the most popular catering supplier The Bovingdons Catering Ltd, that can create mouthwatering bespoke menu for your exclusive event.



Serving great memories - Porchester Hall



Choose your best fit

Standing reception

Package options

Guest numbers:	0- 100	100-250	350 +
Monday and Tuesday	£186	£136	£103
Wednesday and Thursday	£206	£147	£106
Friday	£225	£158	£113
Saturday	£225	£158	£115
Sunday	£193	£136	£103

Package includes following items based on 4-hour service (6pm-10pm):

- Venue Hire
- Prosecco reception
- Unlimited house wine, beers and soft drinks for four hours
- Cash or account bar, cloakroom facility with assistant
- The chosen food offering that includes 6 canapes and 4 bowl foods
- Full event management and staffing, as well as equipment required
- DJ & Uplighting
- Security on site from 17.30-12am
- 2 hour load in, 1 hour load out.

It's also flexible, so you can tailor it to your exact requirements. Whether you need additional equipment or catering options, our team will work with you to create a tailor-made package that meets your needs.

Please note that quoted pricing is per person and subject to VAT at the prevailing rate. Pricing is valid for 6 month and does not include agent commission.



Seated dining

Package options

Guest numbers:	0-100	100-200	350+
Monday and Tuesday	£226	£176	£143
Wednesday and Thursday	£246	£187	£146
Friday and Saturday	£265	£198	£155
Sunday	£233	£176	£143

Package includes following items based on 4-hour service:

- Venue Hire
- Prosecco reception
- 3 canapes per person
- Elegant 3 course dinner with petit fours and t/c
- Unlimited house wines, beers and softs until 11pm
- Linen for all round tables, linen napkins and bar
- Full Event Management and staffing cloakroom facility with assistant
- DJ & Uplighting
- Full security depending on the number of guests from 17.30-12am
- 2 hour load in, 1 hour load out.

Please note that quoted pricing is per person and subject to VAT at the prevailing rate. Pricing is valid for 6 month and does not include agent commission.





Menus



Dine within the *Season!*



Captivating canapés

Savory

- Smoked duck with cranberry gel garlic aioli micro rocket on a toasted brioche base
- Spiced turkey leg mini burger with guacamole and pickled red cabbage in soft brioche bun
- Mini-Christmas dinner sausage rolls
- Ham hock and cheese croquettes with piccalilli gel
- Chicken lollipop with sesame glaze
- Crackpot buffalo chicken wings
- Smoked salmon on blini with dill crème fraiche and caviar
- Grilled prawn skewers marinated in gremolata with fine chorizo crumb
- Beetroot and whipped goats' cheese with crushed walnuts on herbed blini (v)
- Caramelized pearl onions tartlets with crumbled feta and balsamic (v)
- Saffron arancini with mozzarella centre (v)
- Wild mushroom pinwheel with truffle goats' cheese and pesto (v)
- Devilled eggs (v)



Captivating canapés

Sweet

- Mini chocolate Christmas pudding truffles
- Individual apple tarte tatin
- Shots of chocolate orange mousse with candied orange segments
- Mint chocolate cheesecake brownie
- Gingerbread cupcakes
- Berry pavlova bites with shaved white chocolate
- Mini white chocolate yule logs
- Brigadeiro's – rich creamy chocolate truffle with three different coatings; coconut, hundreds and thousands and white chocolate shavings



Bloomin' good bowls

Savory

- Classic chicken Caesar salad, soft boiled egg, anchovy and croutons
- Brooklyn chicken buffalo wings with coconut rice and spring onions
- Crispy sesame Chicken strips with winter leaf sticky glaze
- Beef bourguignon with horseradish pomme puree
- Pan seared sea bass, roasted Mediterranean vegetables and salsa Verde
- Fillet of salmon, chive pomme puree and white wine velouté
- Chargrilled tofu with candied festive pineapple and Asian salad
- Spicy falafel, coconut yoghurt, courgette ribbons and pink stemmed radish shoots
- Purple sprouting broccoli, caramelised orange quinoa, toasted hazelnut and tahini dressing (vg)



Bloomin' good bowls

Sweet

- Profiteroles, vanilla cream and dark chocolate sauce
- Cinnamon and fluffy apple girelle with brandy custard
- Mulled wine poached pear with honeycomb crumble and ginger spiced mascarpone
- Cranberry and white chocolate Eton mess
- Dark chocolate mousse with caramelized cinnamon orange
- Mini rum baba with caramelized apple and Valrhona chocolate



Sublime starters

- Shrimp and avocado cocktail with sesame brioche tuile
- Spiced crab cakes, lemon and lime aioli with watercress salad
- Beef carpaccio, sun-blushed tomato, parmesan and rocket salad with balsamic glaze
- Sun-blushed tomato and red onion tarte tatin with a rocket and parmesan salad (v)
- Truffle mac 'n' cheese croquettes with spiced tomato chutney (vg)
- Roast duck breast, compressed fig, braised fennel and five spice jus (+£2.00)
- Scottish seared scallop, cauliflower puree and winter apple salad (+£4.00)



The main event

- Steak au poivre 6oz New York strip with brandy peppercorn sauce, triple cooked chips and garlic sautéed spinach
- Pan seared salmon fillet, pomme puree and shaved Brussell sprouts with toasted almonds
- Honey brined turkey with maple glazed root vegetables and cranberry compote
- Wild mushroom wellington with thyme roasted potatoes, maple roasted winter vegetables and chestnut Brussel sprouts (v)
- Mixed root vegetable pithivier with wilted cabbage and olive oil mash (vg)
- Pan fried halibut, handmade gnocchi, forest mushrooms and spinach with beurre noisette (+£7.00)
- Beef fillet, truffle pomme puree, wilted spinach, heritage carrots and a red wine jus (+£9.00)



Delicious desserts

- Knickerbocker glory with a sparkly glacé cherry coulis
- Chocolate boîte, hazelnut praline, salted caramel, chocolate creméux and hazelnut crumb
- Passionfruit curd tart, white chocolate leaf and mascarpone cream with gold dust
- Salted caramel ganache, dark chocolate tart with stardust sea salt (vg)
- Lemon rum baba with poached pear and ginger spiced ice-cream
- Boozy chocolate orange mousse, moondust crumble and festive filled macaron (vg)
- Snowball with champagne jelly, macerated strawberry and Chantilly on a bed of Christmas market candy floss





Wine options

Sparkling

Bel Canto Prosecco, DOC

Delicate and aromatic with fine bubbles, this prosecco carries lots of fresh peach, pear and an elegant zest (vegetarian).

Bouvet Ladubay Saumur, Loire (+£4)

Fruity aromas and florals on the nose. Fine and persistent bubbles. Honeysuckle, acacia and bruised apples on the palate. Very elegant.

Chapel Down Brut, NV England (+£11)

This refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

Nicolas Courtin Brut, NV (+£8)

Nicolas Courtin is attentively observed to ensure that what reaches the flute is pure, elegant Champagne. It's rich and smooth, white notes of toast, citrus and apple and a delicate mousse.

Drappier Premier Cru Brut, NV (+£14)

A household name in France and the Champagne of choice for Charles de Gaulle. A fresh bouquet of pear, sweet spice, vanilla and honey with a long, toasty finish.

Laurent Perrier La Cuvée , NV Champagne (+£22)

The most sought-after grapes from the elite Grand Cru area of Champagne deliver a delicate nose of fresh citrus and white flowers with notes of wine peach and white fruit.

Laurent Perrier Rosé, NV Champagne + (£40)

A truly luxurious experience. Full of stylish strawberry flavours and aromas with vivacity and easy drinking charm.



White

Hillville Road Chardonnay, 2021, Australia

A juicy medium-bodied chardonnay showing white peach, cream, and hints of pineapple. This wine has a generous creamy texture, and sweet fruit and finishes with a lemon sherbet freshness.

Picpoul Plo d'Isabelle, Picpoul de Pinet, 2021, South Of France (+£3)

A youthful white wine full of lively lemon fruit and lime zest flavours. This wine has a bright and vibrant character.

Valle Berta Gavi, 2019, Italy (+£4)

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

The Ned Sauvignon Blanc, Marlborough, New Zealand (+£7)

The colour of fresh straw, an alluring nose of gooseberries with a hint of green apple and flowers. Well balanced acidity and citrus fruits lead to a spicy, lively wine of minerality and elegance.

Mâcon-Villages Blanc 'Les Pierres Blanches', New Zealand (+£9)

Pale gold in colour, with a beguiling aroma of fresh apples, lemon curd and toasted citrus fruits atop a palate of fresh, crisp green apple, buttery and peachy fruit and a long, warm finish.

Sancerre Blanc Duc Armand, 2019, Loire (+£13)

Classical and elegant dry white wine, pale yellow colour with aromas of white flowers and green apple with refreshing citrus flavours.

Greywacke Sauvignon, Marlborough, 2019, New Zealand (+£16)

Intense aromas of melon, peach and papaya are accompanied by hints of tomato leaf and capsicum. The palate is crisp but remarkably mouth-filling, a small portion of the wine having been oak fermented



Red

Gufetto Montepulciano, 2021, Italy

Intense ruby red in colour, with violet hues. on the nose, there are notes of cherry, blackberry and a hint of green pepper. the palate is fresh and clean.

Vista Plata Malbec, 2021, Argentina (+£3)

Extremely popular, Argentinian Malbec is an inky, medium-bodied dry red wine with strong impressions of dark fruit on the nose and palate.

Pavillon des Trois Arches Merlot, 2021, South of France (+£4)

The Pavillon des Trois Arches Merlot of Winery Les Producteurs Réunis is a red wine from the region of Pays d'Oc in Vin de Pays.

Dehesa de Gazania Reserva, 2018, Spain (+£7)

Layers of succulent redcurrant, dark chocolate and fine grained tannins; graceful and elegant.

Côtes du Rhône Vidal-Fleury, 2018. Rhone (+£9)

Unpretentious and uncomplicated, but with a certain layered complexity. The velvety intensity of deep black fruit is offset by the savoury earthiness of garrigue, dried thyme and black olive tapenade.

Ella's Ridge Pinot Noir, 2020, New Zealand (+£13)

The 2020 North Coast Pinot Noir's aroma engages with juicy plum, red cherry, cranberry and vanilla, with added layers of cola spice, thyme and chocolate. The palate opens with tangy cherry and red plum, with nuances of sarsaparilla, ginger and baking spices.

Château Caronne Ste-Gemme, Haut-Médoc, 2016, Bordeaux (+£16)

Generous raspberry and blackberry scented bouquet with just a touch of cigar box. The palate is medium-bodied with supple tannin.



Rose

Ballade Romantique Rosé, 2019, South Of France (+£2)

Provence-style rosé at a snip of the usual asking price. Bursting with aromas of stone fruit, raspberry, strawberry and white flowers, and a stroke of acidity on the finish.

Chateau St Hippolyte Rosé, 2019, Provence (+£3)

Elegant aromas of roses and red fruits. Full bodied and fresh red fruit flavours with a long finish.

Château d'Estoublon 'Roseblood' Rosé Méditerranée, 2022, Provence (+£6)

Roseblood from Estoublon is a rosé wine from Provence that evokes seduction and sensuality through its notes of peach and apricot. The mouth is marked by a pleasant minerality and freshness, it also has a nice roundness as well as a lively attack.

Whispering Angel Rosé, 2019, French Regions (+£12)

The big name in Provence Rosé. This is typical of the style, light red fruit and a delightful peachiness with a smattering of that enigmatic 'minerality'.



We would love to hear from you

Email: general@bovingdons.co.uk

Call: 0208 874 8032

Instagram: @porchesterhallevents

Website: bovingdons.co.uk/venues/Porchester-hall/

