



Christmas 2017

no charge
have this one on us!

our favourite festive season

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BOURNE & HOLLINGSWORTH BUILDINGS CHRISTMAS

Winter 2017





SPACES FOR THE SEASON

ENTIRE VENUE

120 guests seated or 220 standing reception

THE GREENHOUSE

22 guests seated or 40 standing reception

GARDEN ROOM

35 guests seated or 50 standing reception

The Garden Room and Greenhouse can be hired out together offering seating for up to 57 guests or standing receptions for up to 90 guests

THE CAFÉ

18 guests seated, or 30 standing reception

The Café can be booked in conjunction with the Garden Room and Greenhouse bringing the seated capacity up to 75

THE PRIVATE DINING ROOM

12 guests seated

B&H KITCHEN

16 guests seated

THE BAR

120 standing reception

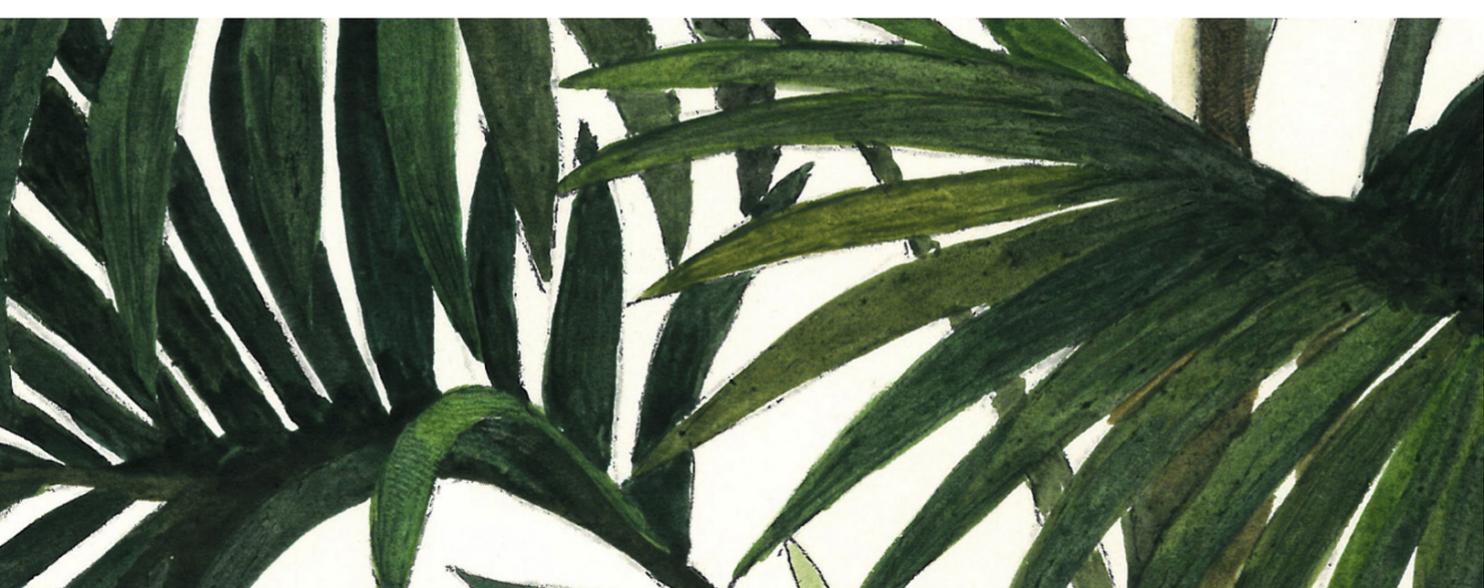
BELOW & HIDDEN

32 guests seated or 50 guests mixed seating and standing

We do not charge a venue hire fee, instead we work on the basis of a minimum spend which varies depending on the day of the week, length of the booking and areas hired

CONTACT

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CHRISTMAS AT B&H BUILDINGS

We've put a lot of time and effort into making Bourne & Hollingsworth Buildings a special place for all occasions and at Christmas it really comes into its own.

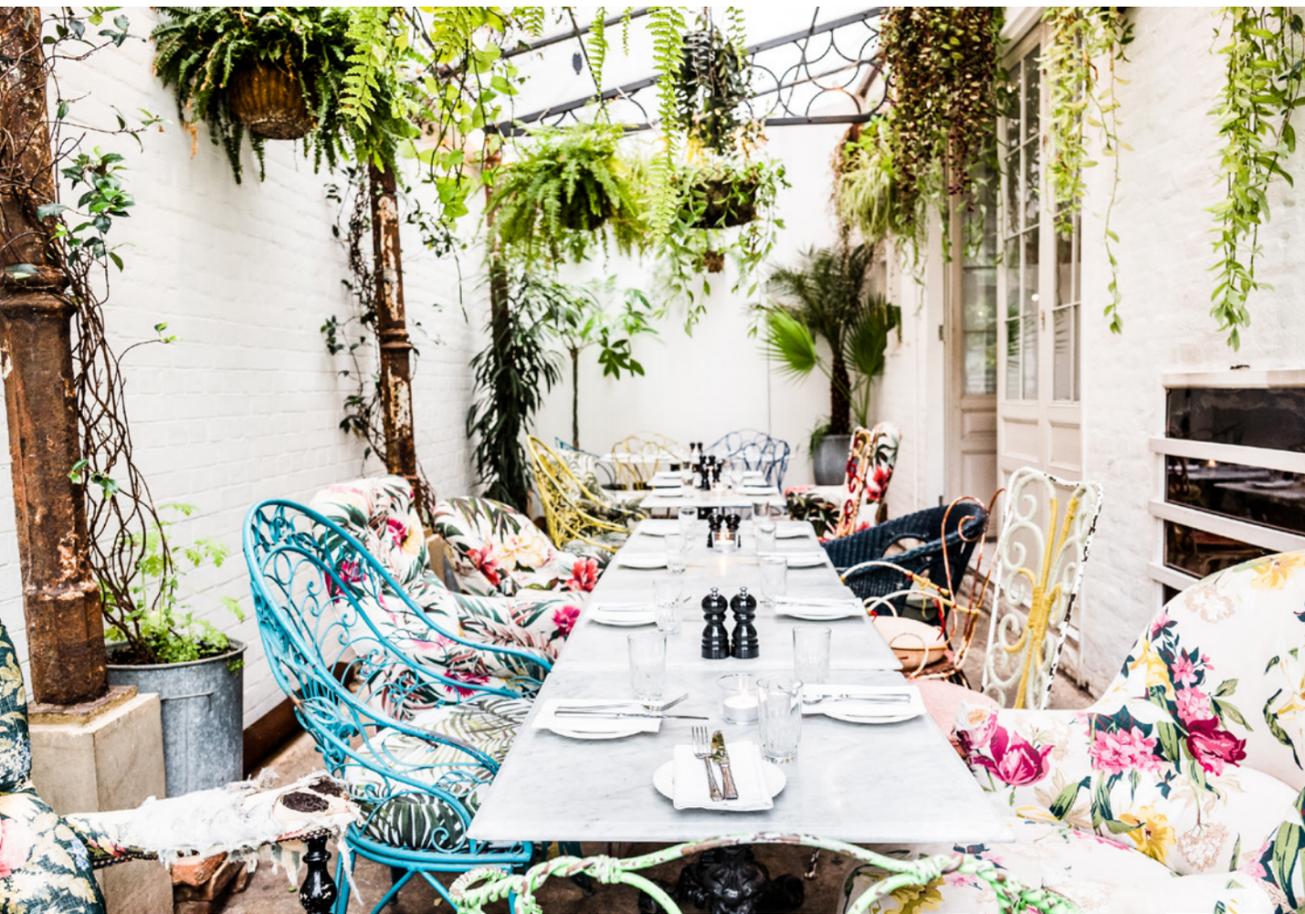
B&H Buildings takes its inspiration from the faded grandeur of a stately home, combining unusual textures and modern shades with trailing plants and rich fabrics to produce a highly original interior.

Featuring six distinct rooms, offering a variety of eating, drinking and dancing spaces, B&H Buildings is the perfect backdrop for anyone who's been given the

daunting task of organising their Christmas party.

From cocktail-fuelled soirées in the bar to laidback lunches in B&H Kitchen, formal festive feasts in the Garden Room to riotous Christmas blowouts in Below & Hidden, B&H Buildings has everything you need to treat everyone at work to a truly memorable party.

Our collective team is on hand to take all the pain out of the booking process and ensure you have an unforgettable experience.



THE GARDEN ROOM AND GREENHOUSE

Capturing the impression of an abandoned country house, where the gardens and state-rooms have slowly grown into one another and gone to seed, the Garden Room and Greenhouse make up the main restaurant.

Mixing soft furnishings and armchairs with cane garden furniture and wrought iron benches, the whole space is filled with hanging baskets, fully grown trees and trailing creepers, effectively bringing the outside in and offering a relaxing but decorous dining experience.

With the low romantic lighting from the festoons, the Greenhouse springs to life at night, as the light streams through the palms and casts shadows against the white washed walls. The fire is lit and the whole space transforms into a cosy and intimate dinner party setting.

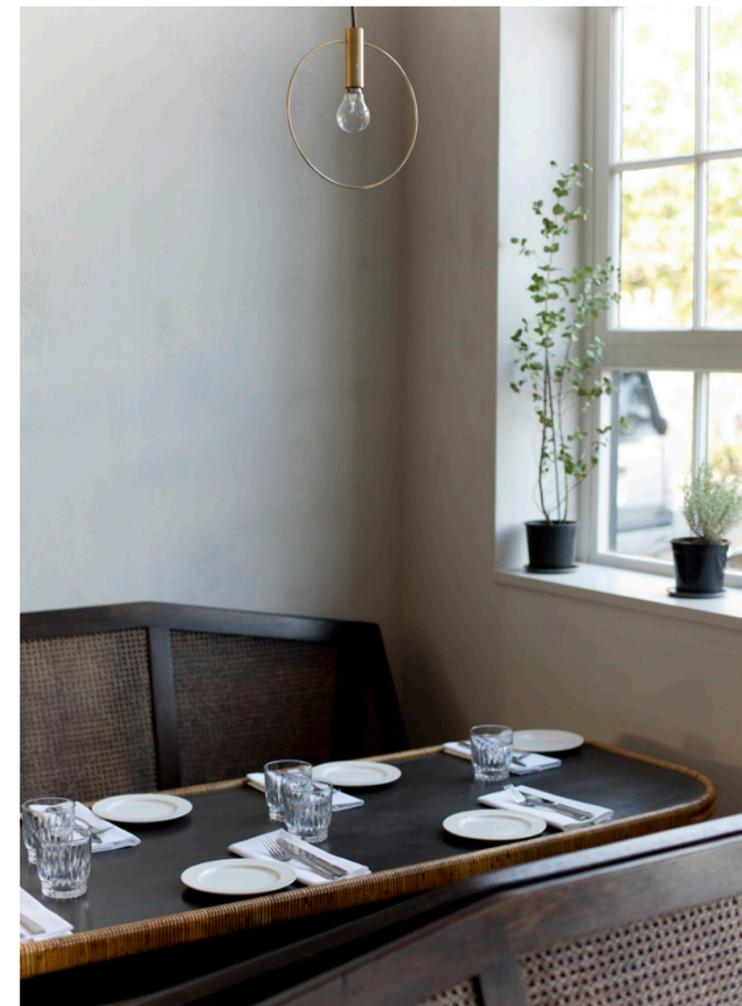
The winter sun streams in at lunch time, when groups gather for decadent cocktails around the fireplace before sitting down to a languorous Christmas banquet in the Greenhouse, which can be made completely private from the rest of the restaurant using the beautiful French doors.



THE CAFÉ

The café offers a perfect medium between bustling bar and more formal restaurant. Featuring bentwood mahogany and wicker booths, the three tables can be lined up to form a classic banqueting arrangement, both smart and relaxed, accommodating up to 18 guests.

Light and airy in the daytime or illuminated with beautiful hanging lamps in the evening this is an elegant and versatile space for a more informal Christmas drinking or dining celebration.



THE BAR

The Bar at B&H Buildings opens onto the street and the park beyond via huge windows and doors, and is a rich haven of plush fabrics and opulent furnishings.

Influenced by those typically seen in a Grand Café, the beautiful marble mosaic bar top is itself a thing of beauty, particularly when set against the stunning mirrored back bar.

The bar is a perfect location for welcome drinks by the roaring fire, and easily lends itself to elegant cocktail and canapé Christmas parties for up to 120 guests, with an informal mix of seated and standing space.



THE PRIVATE DINING ROOM



This delightful room is lined floor to ceiling with antique display cabinets full of bottles of boutique spirits and fine wine, softened with hanging plants and creepers.

A large and comfortable dining table takes centre stage, surrounded by stunningly upholstered stately chairs, covered with a gorgeous Mulberry print.

With beautiful Plantation shutters, guests have the option of keeping them closed to retain an intimate setting, or opening them onto the bar to capture the atmospheric buzz whilst preserving a sense of privacy.

Perfect for dinner parties, The Private Dining Room provides a relaxed and intimate setting for up to 12 guests.

BELOW & HIDDEN



No bigger than an average living room, and designed to feel like the dark, cool and moody alter ego to its light and airy sister venue upstairs, Below & Hidden offers a secret drinking and dancing den for discerning night owls.

When the DJ hits his stride, Below & Hidden feels like the coolest party guests have ever been invited to. As the night unfolds, the luxurious tapestry-covered walls reveal floor to ceiling LED light panels, illuminating the beat.

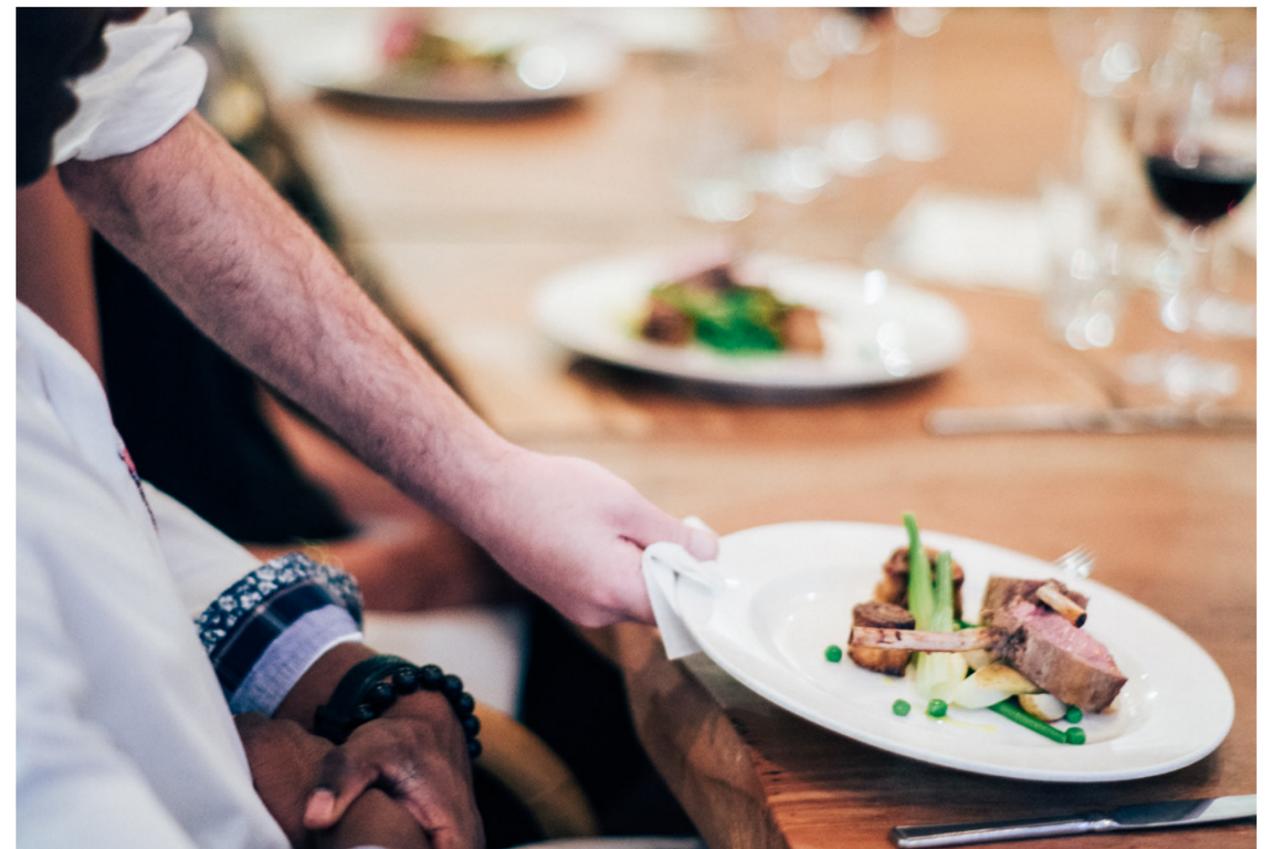
It is a place for when you don't feel like winding down the night just yet. Elegant misbehaviour has a place in everyone's life we think.

Accommodating up to 40 guests, Below & Hidden is the ideal secret space to allow your colleagues to let loose on the dance floor after the formality of a seated dinner.

B&H KITCHEN

The B&H Kitchen is a perfect example of functional beauty, our hub of culinary knowledge. It also moonlights as a grand and atmospheric private dining room, complete with personal chef cooking everything in front of you and your own bartender - or honesty bar if you prefer.

The dining table is a beautiful bespoke piece of London Plane which comfortably accommodates up to 16 diners and its simple charm provides a lucrative conversation starter. Tucked away from the rest of the building, the Kitchen transforms effortlessly from bright and airy daytime retreat, all clean lines and creeping plants, to the warm intimacy of a candlelit dining room, perfect for private parties and special events.





CHRISTMAS COCKTAILS

Bing Shen

Monkey Shoulder is shaken with sour cherry liqueur, green tea and fresh lemon before being lengthened with a homemade rosemary soda. Bold, fruity and complex in equal measure

Slings & Arrows

A stirred down boozy number - Slingsby Rhubarb Gin is married with Kamm & Sons, white vermouth and a touch of ginger liqueur for a bittersweet aperitif

Va Va Voom

This wonderfully rich fruity twist on an Espresso Martini is made with Lejay Creme de Cassis, chilled espresso, Mr Black coffee liqueur and fresh raspberry

Cimarrón

For this refreshing early evening drink El Jimador Reposado is shaken with Aperol, rhubarb cordial and lime and then topped with naturally sparkling mate tea

Start your evening as you mean to go on by pre-ordering either the Bing Shen or Cimarrón as a punch. Served in a stunning sterling silver antique punch bowl, complete with ladle and crystal glasses, this is a playful and pleasing way to welcome your guests, ensuring everyone starts their night with a cocktail and the ice is broken with an unusual serving style.

CANAPÉS AND BOWL FOOD

CANAPÉ MENU

£2.10 per piece

COLD CANAPÉ SELECTION

Potted Cornish mackerel on granary toasts

Peppered Golden Cross goat's cheese, cranberry dressing (V)

London smoked salmon tartare with sour cream on pumpernickel bread

Cumbrian smoked chicken Caesar tartlet

HOT CANAPÉ SELECTION

Figs in blankets, tomato & apple relish

Cornish salt & pepper squid, soya & honey dip

Crisp tiger prawn tempura, Marie Rose dip

Stilton cheese & walnut quiche(V)

Sustainable fish fingers with caper & herb mayonnaise

Mini B&H burger, apple barbecue sauce

Chestnut & goat's cheese arancini (V)

BOWL FOOD MENU

£5.5 PER BOWL

Slow cooked beef in red wine, smoked bacon and crushed heritage potatoes

Seasonal wild mushrooms, walnut & stilton risotto (v)

Roasted free range chicken, cranberries, sage and onion

Tiger prawn fried rice, coriander, chilli and toasted peanuts

Crispy duck salad, orange dressing

Free range chicken Caesar salad with garlic croutons

Honey & mustard glazed chorizo, chicory & apple salad

Seared salmon, celeriac coleslaw, grain mustard dressing

Golden Cross goat's cheese, beetroot, toasted hazelnut & port salad (V)

Caramelised onion & melting mozzarella risotto (V)

FESTIVE MENUS

MENU A - £45

B&H cured salmon, beetroot, fresh horseradish

Chicken liver parfait, dried fruit chutney, crisp sourdough

Roasted fig & chicory salad, Golden Cross goat's cheese

Butternut squash & smoked bacon soup

Roast chicken breast, crisp fondant potato, carrot purée, sage gravy

Roasted hake, chorizo & butterbean casserole

Slow cooked red wine beef, parsnip purée, curly kale

Caramelised onion & Oxford blue cheese risotto

B&H Christmas pudding, whisky custard

Warm dark chocolate pot, honeycomb, vanilla ice cream

Iced clementine mousse, orange curd, ginger shortbread

Selection of cheese from the British Isles, quince jelly, rosemary crisp bread (£2supp)

FOR 10 PEOPLE OR MORE:

MENU A: £45 PER PERSON

MENU B: £55 PER PERSON

MENU C: £70 PER PERSON



MENU B - £55

Gin cured salmon, charred cucumber, radish

Chicken & wild mushroom terrine, honey rosemary, and crisp sourdough

Roasted squash & caramelised red onion salad, with Golden Cross goat's cheese

Leek & potato soup, cheddar crisps

Stuffed turkey breast, buttered sprout tops, potato gratin

Pan fried sea bass, Jerusalem artichoke purée, red wine shallots, smoked bacon

Slow cooked red wine beef, parsnip purée, braised red cabbage

Wild mushroom & truffle risotto

B&H Christmas pudding, whisky custard

Dark chocolate & pistachio tart, vanilla ice cream

Iced clementine mousse, orange curd, ginger shortbread

Selection of cheese from the British Isles, quince jelly, rosemary crisp bread



MENU C - £70

Hot smoked salmon, piccalilli and potato salad

Pan fried scallops, artichoke cream, maple dressing

Rabbit & pork terrine, grain mustard dressing, crisp sourdough

Cauliflower & truffle purée, honey pickled vegetables

Roasted beef ribeye, caramelised onions, creamed potato, carrots

Guinea fowl breast, cranberry & sage stuffing, potato gratin, pigs in blankets

Pan fried halibut, lobster & leek risotto

Caramelised onion & wild mushroom fondant potato, crème fraiche leeks

B&H Christmas pudding, whisky custard

Iced sticky toffee mousse, toffee sauce, spiced raisins

Dark chocolate & pistachio tart, vanilla ice cream

Selection of cheese from the British Isles quince jelly, rosemary crisp bread

