



Home Grown

FESTIVE SEASON

2024



We are staying open...

This year, Home Grown will keep our doors open and will be pleased to welcome you and your guests between Christmas and New Year.



Celebrate Christmas Day

With our specially crafted 3-course Christmas menu for just £95, all while soaking up the festive cheer.

But why stop the holiday there?

Extend the celebration and stay with us this Christmas – exclusive member rates start from £190 over the festive period.

Find out more:

reservations@homegrownclub.co.uk | 020 3928 8000

Dine, stay, and make this Christmas and New Year's Eve one to remember...



Celebrate the Festive Period at Home Grown

There's no moment quite like walking into Home Grown at Christmas.

Home Grown is a place to connect and inspire and this year we are celebrating the successes of entrepreneurs and investors throughout the year and bringing friends, colleagues, associates and family together.

Situated across four stunning Georgian townhouses, the Club is made up of a unique selection of meeting, dining, event and networking spaces, with 35 bedrooms and an outstanding food and beverage offer.

Whether you're looking to host a social or corporate gathering, make this year a truly memorable affair with Home Grown.





Private Hire & Exclusive Hire

With superb Christmas traditional fare, exquisite dining and entertainment, you can be sure that we have your end of year meeting and celebrations covered.

Located in the heart of Marylebone, our stunning venue is made up of flexible spaces to hire.

The Montagu is the ideal room for a large dining experience, with a separate lounge for a drinks reception. You could opt for intimate private dining in The Seymour or The Portman, private hire options are available for The Salon & Secret Salon or go the extra mile with exclusive whole floor takeovers. The options this Christmas are limitless.

Our dedicated events team are here to help you create a bespoke festive event.

Contact Private Events at Home Grown Club:
events@homegrownclub.co.uk | 020 3928 8030





Festive Menus

Our menus bring together traditional festive dining with a touch of contemporary, with locally sourced ingredients.

Tailor made wine pairing options are available upon request. Our set menus include welcome bubbles, crackers and are complete with tea, coffee and mince pies.

SILVER

Harissa roast carrot, crispy parsnip, za'atar yogurt and chickpea dukkha

Beetroot cured salmon, textures of beetroot and apple

Beef tartare, charcoal oil, cured egg yolk, horseradish and sourdough

--

Roast Norfolk turkey, all the trimmings

Nut roast, braised red cabbage, roast sprouts, chestnuts and vegan jus

Roast Cornish cod fillet, new potato and savoy cabbage, caviar and dill beurre blanc

--

Coconut sugar Basque cheesecake, rum roasted pineapple

Christmas cake, baileys ice cream, prune jam

Cranberry and clementine baked Alaska

--

Tea or filter coffee and mince pie

£70 per person

GOLD

Foie gras terrine, roasted fig, gingerbread and nashi pear

Harissa roast carrot, crispy parsnip, za'atar yogurt and chickpea dukkha

Beef tartare, charcoal oil, cured egg yolk, horseradish and sourdough

Beetroot cured salmon, textures of beetroot and apple

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Roast Norfolk turkey, all the trimmings

Nut roast, braised red cabbage, roast sprouts, chestnuts and vegan jus

Fillet of beef, Rosti potato, seared foie gras, caramelised shallot, Madeira jus

North Sea halibut, glazed shitake mushroom, celeriac puree and roasted broth

Classic beef Wellington, Rosti potato, creamed spinach*

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Coconut sugar Basque cheesecake, rum roasted pineapple

Christmas cake, baileys ice cream, prune jam

Toffee apple tatin

Chocolate and hazelnut mousse

--

Cheese selection, grapes, quince jam and seeded cracker

£85 per person

*£10 supplement per person and must be ordered by whole table.

A preorder of one choice per course must be made for the entire group

Where a combination of both menus is requested or for more than one option per course –pricing is quoted upon request.





Festive Receptions

CANAPES £4 each

- Cranberry glazed pigs in blankets
- Turkey slider burger, cranberry sauce and Emmental
- Crispy fried Brie, Christmas chutney
- Smoked chicken and chestnut tartlet, tarragon
- Coronation prawn vol au vent, lime pickle
- Whiskey and lime cured salmon tartare, herb cone
- Baba ganoush vol au vent, pomegranate molasses and crispy chickpea
- Bubble and squeak croquette

BOWLS £8 each

- Norfolk turkey, roast new potatoes, crème fraiche
- Taiwanese crispy chicken salad
- Seared feather blade of beef, herb potato hash
- Fish and chips
- Roast salmon fillet, creamed brussels sprout, cherry molasses
- Glazed roasted brussels sprouts and celeriac, cranberry and chive
- Wild mushroom and truffle risotto
- Baked potato gnocchi, aubergine and confit garlic pesto

DESSERT £4 each

- Mini mince pie
- Christmas cake
- Chocolate and cherry mousse
- Sourdough and miso treacle tart
- Macaroon
- Seasonal fruit tart

All orders must reach a minimum of 10 per type.

If you have any allergies or intolerances please ask a member of staff for further information. All prices are in GBP currency inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. A set menu is required for the whole party. We are happy to cater for any guest with specific dietary requirements.





Beverages

Personalise your dining experience with our festive cocktails.
£14 each

Sleighing all day

-- Amaretto, Gosling, cinnamon, plum bitter and citrus

Q4 Presents

-- Martell(Cognac), plum shrub, lemon juice, top up Moet champagne.

C-Suite Delight

-- Kahlua, Baileys, frangelico, few drops absent.

Fiscal Frost

--(Moscow mule) Ketel one, lime juice, cinnamon syrup, peach bitter. top up ginger beer.

Spiced Mulled Wine £9 per glass

Pitchers available for receptions.

Bespoke Mocktails available upon request.





The Montagu Room

Celebrate this year with a Christmas cocktail reception or full dining experience. For even more exclusive events, the option is available to hire the entirety of the lower ground floor, accommodating up to 180 guests.

Welcome drinks can be enjoyed in the Montagu Lounge, where a private cloakroom and a private breakout room is also available.

This is the perfect space to create a bespoke tailored event, with different experiences in each area, including the use of ping pong tables in our pitch rooms to entertain your guests.

Speak to our events team about taking over the lower ground floor which is available for exclusive use, to create a unique party experience.



Room specifications:

capacity standing 125
dining on round tables 100
dining on large table 35
cabaret 54
theatre style 95

127 square metres
119 inch projector and screen
sound system
lapel and handheld microphones
TV and satellite feed

Set up available for drinks receptions, dining, meetings or theatre style.





Meet & Dine

We have two beautiful private dining rooms, both with floor-to-ceiling windows that overlook Great Cumberland Place, providing wonderful natural daylight.

As intimate rooms, the Portman and Seymour are perfect for corporate events, or end-of-year meetings & planning for 2025.

Their beautiful décor creates an impressive and special atmosphere for festive lunches and dinners.

Speak to our team about bespoke all day meeting and dining options.



Portman

12 using chairs as seen in photo
18 using alternative chairs
50 standing drinks reception
(between Portman Room and Lounge)



Seymour

12 dining on one table
20 standing drinks reception

Georgian

18 dining on one table
24 dining on three tables
35 standing reception





Indulge in a night with us...

Look no further for somewhere to stay after your event.

Our 35 comfortable rooms offer unrivalled access to the city, and a chance to spend more time within our thriving community.

Our bedrooms range from stylish and bijou, to decadent and plush, with a mix of sizes and styles to suit all needs and budgets.

All rooms feature luxurious Savoir beds, Egyptian cotton sheets, en-suite bathrooms and toiletries from Noble Isle.

Bedroom rates start from £175 per night and breakfast can also be included for an additional charge of £15 per person.





Mark the Festive Occasion

Add some extra sparkle to your celebration...

Our expert team have years of experience working with the best of London's event industry. We are here to help you build your perfect festive event, from floral centerpieces, bespoke tableware, photobooths, entertainers, dinner DJ's & live bands with no request too big for us to handle.

Share your ideas and we will make them happen. We look forward to hearing from you and providing you with a personalised quote for your event.





Wishing you our best over the Festive Period
from the Home Grown Team



For all booking enquiries please contact
us directly at:

events@homegrownclub.co.uk
020 3928 8030

Christmas @ Home Grown

