

A South Bank Christmas

It's beginning to look a lot like Christmas... Whether it's a big bash for the team in our studios, cosying up with a festive film in our screening room, a delicious feast in Sea Containers Restaurant, toasting with award-winning cocktails in Lyaness, or sipping on Champagne with unparalleled views of the River Thames, St Pauls and beyond in 12th Knot, there's nowhere quite like Sea Containers London.

All our spaces are available for exclusive hire and group bookings. Discover our bespoke festive packages and menus.



The Festive Get-Together

Sit back and relax, as every detail is taken care of by our dedicated events team, before, during and after your event. From the memorable food and drink to the event space decorations, Sea Containers London will ensure yours is a festive get-together to remember.

THREE-COURSE SEATED LUNCH OR DINNER
TWO COCKTAILS OR GLASSES OF PROSECCO
HALF A BOTTLE OF WINE
HALF A BOTTLE OF WATER
FESTIVE DECORATIONS

£140
per person, inc VAT





Drinks & Canapés

Looking for a more informal festive celebration? Our event spaces lend themselves to lively drinks receptions and parties. Think chilled Champagne, the finest house wine and beers at the bar, and plenty of delicious seasonal canapés for all to enjoy.

THREE HOURS OF UNLIMITED DRINKS: HOUSE WINE, BEER AND SOFTS
10 CANAPÉS PER PERSON

£100
per person, inc VAT

Exclusive Hire

Sea Containers London offers three distinct restaurants and bars available to hire exclusively this festive season.

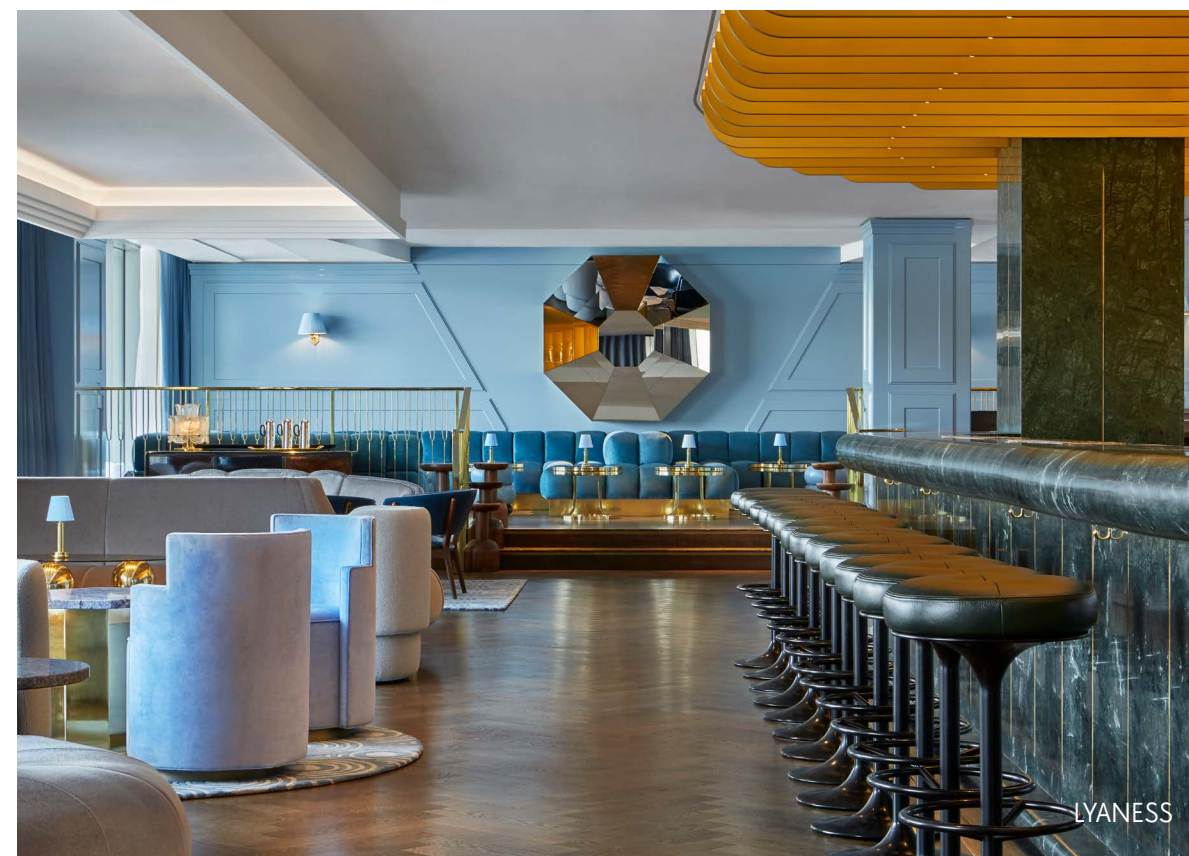
12th Knot is our dynamic rooftop bar with a heated outdoor terrace, offering unrivaled panoramic views across the River Thames. With an extensive list of Champagnes alongside seasonal and ingredient-led cocktails, the space can host receptions and parties for up to 300 guests.

Lyaness, our award-winning cocktail bar overlooking the Thames, nods to the transatlantic glamour of days gone by, with elegant decor, a signature green marble bar, and an energy befitting of the best events. Ideal for drinks receptions and parties for up to 150 guests.

Sea Containers is our riverside restaurant complete with a private dining room. Dishes celebrate seasonality and local ingredient-led cooking, with a touch of British quirk.

For availability, menus, and bespoke package pricing, please contact our Events team.

FOR MORE INFORMATION PLEASE VISIT
[SEACONTAINERSLONDON.COM/CHRISTMAS](https://seacontainerslondon.com/christmas)





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Christmas Canapé Menu

Sea Containers London

Cold

Chicken terrine, quince chutney, brioche

Beetroot cured salmon, creme fraiche, caviar

Seared tuna, shitake ketchup

Smoked salmon, caper salsa

Hot

Venison sausage roll, apple & red currant relish

Butternut squash quiche, pecorino

Sweet potato & walnut croquettes, coconut & tamarind sauce (vg)

Duck confit bon- bon, damson plum jam

Sweet

Warm mince pies

Vanilla creme brulee

Passionfruit choux bun

Bramley apple & cinnamon tarts

Salted caramel & chocolate tartlets

(v) vegetarian (vg) vegan

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 13.5% will be added to your bill.

Christmas Menu

Sea Containers London

Starters

Warm Smoked Salmon Fillet
cabbage slaw, cauliflower, grape dressing

Chicken Terrine
quince chutney, brioche, pickled walnuts

Burrata Pugliese
eggplant caponata, pepita, aged balsamic

Duck Breast
cherries, port

Mains

Roast Norfolk Turkey
roast potatoes, parsnips, glazed carrots, chestnuts, cranberry jus

Pumpkin Tortellini
ricotta cheese, crispy sage, herb oil (v)

Stone Bass
pickled fennel, cauliflower puree, brown butter, capers

Cumbrian Beef Fillet
potato, wilted kale, forest mushroom, jus

Desserts

Vanilla Cheesecake
cranberries

Bramley Apple Tart
vanilla ice cream

Christmas Pudding
brandy custard

Black Forest Chocolate Brownie Mousse
cherry

(v) vegetarian (vg) vegan

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