

Festive PACKAGES



**DINNER
LADIES**

PITZHANGER

MANOR & GALLERY

ABOUT US



Here, amidst the historical grandeur of John Soane’s architectural masterpiece, we extend our heartfelt invitation to embark on a festive journey like no other. Just as Soane himself revelled in the art of hospitality, we invite you to indulge in the magic of this season within these magnificent walls.



At Pitzhanger Manor & Gallery, we offer more than just enchanting spaces; we offer the promise of crafting unforgettable moments tailored to you.

Dinner Ladies is a London-based food and events company who transform events into experiences using food, artistry and the power of people.

Fuelled by brilliant women and inspired by bold flavours, we take a full flavour approach to feasting and to life.

We believe in the power of food for positive change: the greater the celebration, the greater our pledge to the world.



OUR SPACES

THE GALLERY



Housed in what was Ealing's lending library in 1939, the Gallery is spacious and light – Enjoy delicious food and drinks under the Art Deco rooflights, surrounded by incredible contemporary art.

Space: 343m²

Capacity: Seated 200, standing 250

SOANE'S GARDEN ROOM



Our contemporary events space, situated in Soane's walled garden, is perfect for large dinners and after-dinner dancing, with large doors stretching out into the wisteria-covered gardens.

Space: 150m²

Capacity: Seated 90, standing 120

OVERVIEW

This Christmas we are delighted to be offering four packages, making your Christmas party as seamless to organise as possible. Please choose from the following package options, before reading on to reach the relevant menus. Prices are listed at the end of our brochure, and vary according to guest numbers and venue facilities.



THE FESTIVE DUMPLING

from £122.50 ex. VAT per person

Why not opt for something different with our set-menu seasonal special, 'The Festive Dumpling', an Asian-inspired menu, taking us back to Dinner Ladies roots.

Package includes:

- Four canapés per person
three savoury, one sweet
- Three bowl food per person
- Hireware
- Staff
- Delivery
- 1 glass prosecco
- Unlimited beer & wine 4.5 hrs
- Venue hire & staff

PACKAGE 1

from £122.50 ex. VAT per person

This package is designed to keep your guests happy with a delicious and varied dinner, served standing in easy to eat bowls.

Package includes:

- Four bowl food per person
two hot, two cold
- Hireware
- Staff
- Delivery
- 1 glass prosecco
- Unlimited beer & wine 4.5 hrs
- Venue hire & staff

PACKAGE 2

from £137.73 ex. VAT per person

Ideal if you'd like to offer something a little bit extra. Guests are treated to a slightly longer food service, and a greater array of delectable dishes to set your party apart from the rest.

Package includes:

- Five canapés per person
two hot, two cold, one sweet
- Four bowl food per person
two hot, two cold
- One late night snack
- Hireware
- Staff
- Delivery
- Prosecco reception 1 hr
- Unlimited beer, wine and house spirits (*gin, vodka, rum, whiskey*) singles only, no shots
- Venue hire & staff

PACKAGE 3

from £165.03 ex. VAT per person

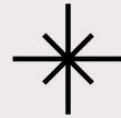
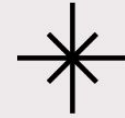
Opt for our three-course menu if you'd like to treat the crowd to a more formal affair. This menu is full of festive twists on winter classics.

Package includes:

- One starter, main course and pudding per person
- Hireware
- Staff
- Delivery
- 1 glass prosecco
- Unlimited beer & wine 4.5 hrs
- Venue hire & staff



THE FESTIVE DUMPLING



This Christmas season, we're bringing the warmth and joy of Asian cuisine to your celebrations with our unique Festive Dumpling campaign. Rooted in the rich culinary traditions of Asia, Dinner Ladies is excited to introduce a range of festive-flavoured dumplings, vibrant in colour and bursting with seasonal flavours.

This is a set menu, eliminating the stress of decision making!

CANAPÉ

Xinjiang lamb skewer, chive pesto, sesame
Prawn cocktail tartlet, kimchi, toasted sesame
Crispy tofu toast, sriracha mayonnaise, shiso

BOWL FOOD

Sage & onion pork stuffing dumplings, sesame, crispy chilli oil
Ginger & lemongrass turkey mantu, cranberry & rice vinegar, crispy shallots
Roast chestnut and shiitake dumplings, black garlic soy

SWEET

Crispy wonton, cinnamon sugar







HOT

Pick two

Buffalo fried chicken bites, blue cheese sauce, sprout slaw with cranberries

Sage & onion pork stuffing dumplings, sesame, crispy chilli oil

Sesame & cranberry glazed chipolatas, bacon crumble

Brie & cranberry rarebit, farmhouse loaf

Roast chestnut and shiitake dumplings, black garlic soy

Kale & cavolo nero spelotto, superstraccia, hazelnut gremolata, lemon

COLD

Pick two

Griddled chicken, kale Caesar salad, cranberries, sourdough croutons & parmesan

Venison fillet, toasted pecan salsa, roasted roots

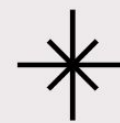
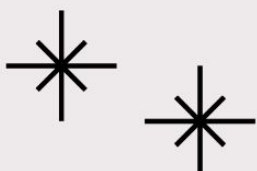
Hot smoked trout, herbed orzo, lambs lettuce, tarragon mayonnaise

Burrata, harissa roasted pumpkin, honey parsnips, kale pesto, seeds

Vegan labneh, roasted root vegetables, salsa verde, crispy shallots

Winter tomatoes, grape must dressing, sourdough croutons, pickled red onion

BOWL FOOD





HOT

Pick two

Sherry honey chicken, rosemary aioli, crispy skin

Jerk duck ragu donut, sour plum

Crab, cheddar & tarragon tartlet

Choux bun, mushroom, truffle, seaweed caviar

Saffron & goat's cheese arancini, roasted pepper aioli, crispy sage

COLD

Pick two

Fillet steak, chimichurri, pear, smoked almond

Sourdough, chicken liver parfait, roasted grapes, honeycomb

Prawn cocktail tartlet, kimchi, toasted sesame

Beetroot choux, whipped goat's curd, caramelised onions, poppy seeds

Pumpkin cracker, pumpkin pâté, roquefort, pickled pumpkin & apple

SWEET

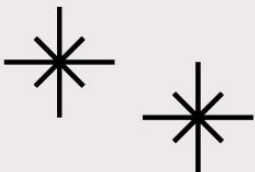
Pick one

Chocolate macaron, toasted marshmallow

Coffee cupcake, Baileys buttercream

Blackberry bakewell, candied almonds

CANAPÉ









STARTER

Pick one

Venison carpaccio, cranberry dressing, watercress, honey mustard pangrattato

Smoked mackerel rillettes, cucumber & dill gin pickle, cranberry toast, salsify cream

Heritage beetroot carpaccio, whipped goats curd, rocket, mint, pickled green chilli, blackcurrant dressing

MAIN

Pick one

Confit chicken leg, red wine sour cherry jus, spiced parsnip purée, wilted greens

Sea trout wellington, prawn & dill mousse, parsley sauce, broccolini, watercress, fennel, borage

Spiced stuffed cabbage leaves, herb & cranberry salsa, cannellini bean purée, roasted chicory, lemon

DESSERT

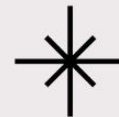
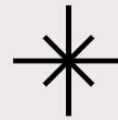
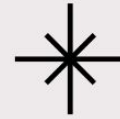
Pick one

Honey roasted plum, whipped mascarpone, gingerbread crumble

Cinnamon crème brûlée, fig, blackberry, gingerbread

Flourless dark chocolate spiced torte, crème fraîche, redcurrant coulis, honeycomb

Please provide us with your dietary requirements in advance, we will arrange for suitable alternatives to be available and can cater for all needs.



THREE COURSE





PACKAGES

Pax	50-74	75-99	100-149	150-199	200-249
Package 1	£186	£152	£129	£117.83	£122.50
Package 2	£214	£194	£158	£151.43	£137.73
Package 3	£235.50	£196	£188.50	£180.31	£165.03

FOOD ADD ONS

Canapé	£4
Bowl Food	£6
Late Night Snack	£5
Food Station	from £16

DRINKS ADD ONS

English Sparkling Wine upgrade	£5
Champagne upgrade	£6
Spirit upgrade	£10
Cocktail Bar <i>2 per person</i>	£24

TIMINGS BASED ON

7pm Arrival

7.30 – 9.30pm Food service

12am Event ends, venue clear of guests

PRICE LIST

QUOTE



STYLING

Not only can we provide you with remarkable food and service, we love to bring your vision to life. We offer a 360 service, designing your tablescape according to your venue and theme.

We partner with a range of London's best hire suppliers and can help to elevate your event with bespoke styling - from beautiful crockery, cutlery, furniture and lighting, to coloured linens, floristry and print designed by us in-house (e.g. menus, name places and signage). We coordinate all suppliers in advance and manage this for you on the day so all that is left to do is enjoy.

If you are interested in exploring creative styling ideas and have a specific theme in mind, please do let us know.



THANK YOU!



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