



THE CONNAUGHT



WILD ABOUT & THE
GEORGIAN ROOM



WILD ABOUT IN THE GEORGIAN ROOM

This festive season, from the 16th November, the Georgian Room is transformed into a haven of timeless elegance and celebration. Adorned with exquisite seasonal décor by the renowned florists Wild About, this beautifully appointed space captures the essence of Connaught tradition.

Bathed in natural daylight and overlooking the serene charm of Mayfair's Carlos Place, the Georgian Room offers the perfect setting for an intimate festive gathering.

Join us in the Georgian Room for a special festive experience, inclusive of our Festive Menu, Crackers, Personalised Stationery, and an event manager to ensure all your needs are met for this special occasion.

WREATH MAKING WORKSHOP

6 spaces per session

£200.00 per ticket

10th December 2025 at 6 PM

Enjoy an elegant evening of festivities in the Georgian Room, beautifully decorated for the festive season. Our wreath-making workshop is led by the amazing florists from Wild About, one of London's most prestigious names in luxury floristry.

Enjoy a glass of Champagne to toast in the beginning of the festive season.

Whether you're looking to enhance your festive décor or simply enjoy an evening of festive fun, this event promises to be a memorable and joyous occasion.



FOUR SEATINGS

BREAKFAST (7:30am - 10:30am)

£75.00 per person

Pastries, fruit plate, mini yoghurt & chia pudding shots, juice, coffee/tea, and your preferred choice of eggs

Enjoy a private breakfast with a room hire of £500.00, based on a minimum of 5 guests.

LUNCH (12:00 – 15:00)

£200.00 per person

A glass of Billecart-Salmon Champagne, three-course festive menu, coffee/tea and petits fours

In addition, we will arrange crackers, personalised menus and name cards, festive music playing in the background, and an event planner to assist you arranging the perfect day.

Enjoy a private dinner with a room hire of £500.00, based on a minimum of 5 guests.

AFTERNOON TEA (14:00 – 17:00)

Finger sandwiches, patisserie, warm scones, homemade Jam and Cornish clotted cream

Enjoy a private dining afternoon tea, seated from 14:00 – 17:00, with a room hire of £500.00, based on a minimum of 5 guests.

DINNER (18:30 – 00:00)

£200.00 per person

A glass of Billecart-Salmon Champagne, three-course festive menu, coffee/tea and petits fours

In addition, we will arrange crackers, personalised menus and name cards, festive music playing in the background, and an event planner to assist you arranging the perfect day.

Enjoy a private dinner with a room hire of £1,000.00, based on a minimum of 5 guests.

FESTIVE MENU

Billecart Salmon Brut, Reserve, NV

Starters

Scottish Salmon Gravlax

Juniper Cured Salmon, Roasted Apple Purée, Julienne Root Vegetables, Yuzu & Keta Caviar Sauce

Or

Slow Cooked Free-Range Egg

Smoked Cauliflower Purée, Button Mushroom, Crispy Salsify, Black Truffle

Or

Roast Guinea Fowl

Artichoke Purée, Wild Mushrooms, Smoked Lardons, Roasting Jus

Main Course

Roast Bronze Norfolk Turkey

Sage & Onion Stuffing, Traditional Garnish, Turkey Jus, Cranberry Sauce

Or

Roast Cornish Halibut

Stuffed Baby Potatoes, Leeks, Clams, Oscietra Caviar & Champagne Sauce

Or

Jerusalem Artichoke Risotto

Arborio Rice, Wild Mushrooms & Tarragon, Artichoke Chips, Black Truffle, Stracciatella di Bufala

Dessert

Christmas Pudding

Cognac Custard, Cinnamon Ice Cream

Or

Chestnut Log

Hazelnut Crèmeux Mandarin Sorbet

Or

Chocolate Tart

Spiced Caramel, Vanilla Ice Cream

Tea, coffee & Festive Petits Fours Mince Pies



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