

An aerial, sepia-toned photograph of the New York City skyline. The Empire State Building is the central focus, standing tall on the left side. The rest of the city's skyscrapers and buildings stretch out to the right and into the distance. The sky is a pale, hazy grey, and the overall mood is nostalgic and classic.

Fairytale of New York

LABS PRESENTS

Christmas at Camden House

Fairytale of New York

*Spend Christmas
in the city
that never sleeps*

It's Christmas in 1940s New York – chestnuts roast on streetcorners, lovers skate in Central Park, thousands of lights twinkle over the Rockefeller Centre Christmas tree.

Amidst the backdrop of sultry lighting, a melodic jazz trio, and warming cocktails, rub shoulders with the New York City elite. Both north of the river, choose between either the cobbled streets of Camden or the skyscrapers of Holborn to host your very own Fairytale of New York...





Venue

Camden House

Celebrate this Christmas at Camden House - an exceptional architectural space with high ceilings and distinctive modern interiors. Situated in Camden Market, the venue can cater for a standing reception for up to 800 guests, as well as banquet-style dinners. Our events team can help organise a bespoke experience that can be built to your company's exact requirements, with incredible food, drinks and entertainment.

Camden House,
Chalk Farm Road,
Camden Town,
London, NW1 8AH



Drinks

Sip it slow

The Great Gatsby

Gin/Vodka, sweet vermouth and fresh lemon juice

The Bees Kness

Diet coke/Dr Pepper, coconut syrup and lime

Fizzy Flapper

Prosecco, fresh raspberries and sugar

Daisy's Mint Julep

Bourbon, lemonade and mint syrup

Gin Rickey

Gin, juice of fresh lime and Soda

South Side

Rum, Cognac, Triple Sec and a dose of lemon

Mary Pickford

Maraschino Liqueur and pineapple juice

Take a bite of the Big Apple



Bowl food

meat

Confit of Norfolk bronze turkey with bacon, cranberry and pistachio, sprout tops 🍷

Beef carbonnade, stilton croutes and cavolo nero 🍷 🍷

Pulled lamb shoulder, lavender pomme puree, chard and red wine 🍷

Smoked ham hock, leek and salsify hotpot with sage 🍷 🍷

fish

Herb roast cod, crushed purple potatoes, spiced carrots and parsley sauce 🍷

Hot smoked salmon with salsify, spinach and wholegrain mustard 🍷 🍷

Seared bass, spiced lentils and chargrilled romanesco

vegetarian

Warm nut crusted Rosary goat's cheese, rosemary and thyme piperade 🍷 🍷 🍷

Celeriac, potato and turnip gratin with pine nuts and sage 🍷 🍷 🍷

Truffle 'n' cheese with wild mushroom and tarragon 🍷 🍷 🍷

vegan

Herb quinoa with Christmas spiced roasted squash and sage salsa verdi 🍷

Nut roast boudin with chestnuts and sprout tops 🍷 🍷 🍷

Giant couscous with roasted beets, beet yoghurt and gremolata 🍷 🍷 🍷

dessert

Ferrero Rocher - Hazelnut cream, caramel, chocolate and redcurrants 🍷 🍷

Rum and raisin panna cotta with ginger crumb 🍷 🍷 🍷

Profiteroles with pistachio cream and chocolate sauce 🍷 🍷 🍷

Sticky toffee pudding and toffee sauce 🍷 🍷

starters

Beetroot and orange gin cured salmon, fennel and celeriac

Fennel and orange quinoa, ginger and lime dressing 🍷 🍷

Roast sweetbreads, red chicory, pickled mushroom and quail egg

Smoked ham hock terrine, pea puree, crispy leek, salt cured egg yolk

Veloute of celeriac, wild mushroom and comte toast 🍷 🍷 🍷

Seated dinner

mains

Christmas spiced slow roast pork belly, cauliflower, celeriac and rum 🍷

Boudin of Norfolk bronze turkey with pistachio and cranberry stuffing, sprout tops, parsnips and trimmings 🍷

Roast halibut, savoy cabbage, lemon and shrimp butter 🍷 🍷

Roast skate wing, Brixham crab crushed pots, sauce grenoble 🍷 🍷

Roast cauliflower steak, smoked cheese veloute, leeks and dukkah 🍷 🍷

Butternut and beetroot wellington with smoked almonds, cranberry and trimmings 🍷 🍷 🍷

dessert

Whisky crème brûlée with lavender shortbread 🍷 🍷 🍷

Chocolate and orange torte with chocolate sorbet 🍷 🍷

Apple and calvados sphere with apple sorbet 🍷 🍷

Camden House Christmas pudding with brandy and spiced orange cream 🍷 🍷 🍷 🍷

🍷 CONTAINS NUTS 🍷 CONTAINS GLUTEN 🍷 CONTAINS DAIRY 🍷 CONTAINS EGGS

🍷 CONTAINS MUSTARD 🍷 CONTAINS ALCOHOL 🍷 CONTAINS SEAFOOD 🍷 VEGETARIAN 🍷 VEGAN

Take a bite of the Big Apple



Small dishes

meat

Partridge, turkey, cranberry and pistachio puff pastry roll 🍷🍷🍷

Pork, apple and sage scotch egg and spiced ketchup 🍷🍷🍷

Turkey and cranberry sliders 🍷🍷🍷

Ham hock croquette with apple and sage sauce 🍷🍷🍷

fish

Roast salmon, capers, romanesco and spiced puy lentils

Grilled gilthead bream with leeks and tarragon 🍷

Pan fried pollock, tartare cream and roast fennel 🍷

vegetarian

Port and stilton rarebit sourdough 🍷🍷🍷🍷

Pumpkin and sage arancini with toasted pine nuts and gremolata 🍷🍷🍷🍷🍷

Blue cheese and golden beetroot frittata 🍷🍷🍷

vegan

Roast cauliflower, spiced parsnip puree, toasted seeds and pomegranate 🍷

Chickpea, lentil, mushroom and sweet potato "burger" with kimchi 🍷🍷

Roast Portobello mushroom with smoked almonds 🍷🍷🍷

sweet

Mini orange and cinnamon mince pies 🍷🍷

Apple, chestnut and almond strudel bites 🍷🍷🍷🍷

Stolen bites 🍷🍷🍷

farm

Turkey boudin with pistachio, apricot and port (cold) 🍷🍷🍷🍷

Pressed pork belly bites, with spiced honey and toasted black pudding (hot)

Smoked duck breast with celeriac remoulade (cold) 🍷

ocean

Smoked Salmon stack with crepes and herbs (cold) 🍷🍷

Pave of smoked haddock with lemon thyme hollandaise (hot) 🍷🍷

Canapes

land

Arancini of smoked cheese and Jerusalem artichoke (hot) 🍷🍷🍷🍷

Wild mushrooms on toast with tarragon, truffle oil and quail egg (hot) 🍷🍷🍷🍷

Baked goat's cheese and red pepper cheese cake with thyme (cold) 🍷🍷🍷

earth

Beetroot and clementine tartare with confit tomato (cold) 🍷🍷

Seared water melon with pickled ginger, lime confit and basil (cold) 🍷🍷

sweet

Polish brioche – crème patisserie, soaked raisins and Italian meringue 🍷🍷🍷

Fig and almond financier Chestnut choux buns 🍷🍷

Macarons – chestnut/gingerbread/pumpkin pie/cherry/cranberry 🍷🍷🍷

Vegan chocolate and caramel cookies 🍷

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🍷 CONTAINS MUSTARD 🍷 CONTAINS ALCOHOL 🍷 CONTAINS SEAFOOD 🍷 VEGETARIAN 🍷 VEGAN

Showtime

The Entertainment

Our team would be delighted to create an entertainment package to suit your needs. We are available to discuss further options and to create a bespoke quotation.

Live Band

£1,750 + VAT

Cabaret

£1,500 + VAT

Casino from

£400 + VAT



Lowdown

The package

From £75 + VAT per head*

- Christmas Venue Hire
- Cocktail or Sparkling Reception
- Seated Dinner or Standing Bowl Food & Canapés
- Bespoke Drinks Package &/or Cash Bar Service
- Bespoke Entertainment
- Event Management Team, Staffing and Security
- Complimentary Cloakroom

Our events team can also organise a bespoke experience that can be built to your requirements, organising incredible food, drinks and an entertainment package for your company festivities.

Capacity

- 450 Seated Dinner
- Up to 800 Standing reception and bowl food / canapés
- Up to 800 Unlimited beer, wine and soft drinks
- Up to 800 Dry hire with service staff

Capacities subject to health & safety sign off.

* Minimum numbers apply

Suggested timings

- 19.00hrs Cocktail reception on arrival
- 19.45hrs Call to dinner
- 20.00hrs Dinner service
- 21.30hrs 1940s disco commences
- 23.30hrs Bars close and music ends
- 00.00hrs Carriages

Late licences are available on request for parties to run until 3am



