

Christmas at
FIDELIO

2026



MERRY HOLIDAYS

Whether you're planning an unforgettable Christmas party with friends, a festive celebration with colleagues, or a seasonal gathering for your clients, we're here to make your event truly special. As an independent venue, we're passionate about creating memorable experiences with a personal touch and exceptional value. Since 2019, we've hosted hundreds of festive events – from winter gatherings to private dinners – each tailored to suit the needs and style of our clients. This Christmas, we're here to help you plan a celebration that feels just right for you.

The classic package has all you need to start your Christmas celebration in style: a traditional three-course menu with teas, coffees, and, of course, a festive Christmas cracker for each guest. To make your celebration even more special, you can add a sparkling reception and/or a selection of seasonal canapés. If you have any dietary requirements, just let us know and we'll gladly adapt the menu according to your needs.

To start:

Roasted parsnip and apple velouté with toasted seeds (vg/gf)

or

Ham hock and wholegrain mustard terrine, pickled shallots and toasted sourdough

To follow:

Turkey ballotine with sage and onion stuffing, fondant potatoes, honey glazed carrots, buttered sprouts and turkey jus (gf)

or

Roasted cauliflower steak, curried cauliflower puree, crispy kale and pomegranate seeds (vg/gf)

To finish:

Sticky toffee pudding, brandy caramel sauce and crème fraîche

or

Chocolate and orange tart, dark chocolate ganache and candied orange (vg)

CLASSIC MENU

£65 per person



PREMIUM MENU

£85 per person



Our premium package offers that little bit extra to kick off the festivities. Using the finest seasonal ingredients, indulge in a lavish three-course menu paired with artisan coffees. Elevate your party with the option of a sparkling reception and/or a selection of seasonal canapés. If you require any adjustments for dietary reasons, just let us know and we'll tailor your menu accordingly.

To start:

Jerusalem artichoke velouté, crispy artichokes
and roasted hazelnuts (vg)

or

Duck liver parfait, spiced plum chutney, toasted brioche
and pickled blackberries

To follow:

Roasted Guinea fowl, truffle mash potato, roasted shallots,
cavolo nero and red wine demi-glace (gf)

or

Wild mushroom and chestnut Wellington, celeriac purée,
roast baby vegetables and red wine demi-glace (vg)

To finish:

Dark chocolate delice, salted caramel and hazelnut praline

or

Vanilla poached pear, mulled wine syrup, almond crumb
and coconut cream (vg)



RECEPTION AND ENTERTAINMENT PACKAGES

SPARKLING RECEPTION

Prosecco, Cava, Champagne – from £10

CANAPÉS RECEPTION

Classic Canapés £20
Prosecco Canapés £30
Champagne Canapés £35

MUSIC*

Piano solo £300
Duo £400
Trio £450
DJ £150 ph

OTHER SERVICES**

Late night extension – from £650

All pricing includes exclusive hire of the venue

Reception prices are per person

*Music prices exclude VAT

**Subject to approval





WHERE TO FIND US

We are only a 5 minute walk from Farringdon station (Elisabeth Line, Metropolitan and Circle, Thameslink) and a 7 minute walk from Chancery Lane station (Central Line). Angel (Norther Line) and Holborn are also a 15 minute walk away. For any enquiries, get in touch via mail at hello@fideliocafe.com or drop us a message on Instagram @wearefidelio

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