
IXCHEL
FESTIVE PRIVATE DINING

CHRISTMAS AT IXCHEL

At Ixchel, we bring the flavours, energy and spirit of Mexico to Chelsea, creating a festive setting for celebrations with a little something different.

Inspired by the Mayan goddess of the moon, our warm and vibrant space is perfect for Christmas parties, private dining, corporate gatherings and festive brand events.

From intimate Christmas dinners around a shared table to full-venue celebrations, every occasion can be tailored to you, with our festive menus, signature cocktails, bespoke festive décor and thoughtful finishing touches to make your Christmas celebration truly memorable.



MENUS

At the heart of Ixchel is Head Chef Ximena Gayosso, whose menus celebrate the flavours and traditions of Mexico through a contemporary lens, bringing a distinctive touch to festive dining.

Designed for sharing, our menus bring everyone together around the table, with Mexican-inspired dishes ranging from vibrant small plates and tacos to fresh seafood, warm mains and indulgent desserts. Perfect for festive gatherings, each meal is an opportunity to share good food, great company and a little taste of Mexico this Christmas.

DRINKS, COCKTAILS & EXTRAS

No Ixchel event is complete without a drink in hand.
Our bar brings together Mexican spirits, signature cocktails, wine and bespoke drinks created to complement the food and atmosphere of your event.

From welcome drinks to curated wine pairings and cocktails throughout the evening, packages can be tailored to your event.

Speak to our events team about creating your perfect package.



SAMPLE SET MENU

Vegetarian menu available upon request.
+ 15% service charge on all bookings

GODDESS MOON MENU

£90pp

On Arrival
Delle Vite Prosecco
Guacamole, pico de gallo, totopos

Small Plates
Prawn cocktail, chipotle Marie Rose sauce, chives
Celeriac soup, roasted corn, sourdough pumpkin seeds croutons, winter truffle
Confit duck fried taco, mole, sour cream, cheese

Platos Fuertes
Pork cochinita, black beans served with salsa Xnipek and tortillas
Stuffed turkey mole poblano, roasted parsnips and brussel sprouts

Guarniciones
Grilled heritage carrots, thyme oil, smoked chestnut puree

Postres
Mexican churros, salted caramel sauce and chili-chocolate sauce



FULL MOON MENU

£120pp

On Arrival
Perrier Jouet GB, Champagne
Guacamole, pico de gallo, totopos (ve)

Small Plates
Prawn cocktail, chipotle Marie Rose sauce, chives
Celeriac soup, roasted corn, sourdough pumpkin seeds croutons, winter truffle
Confit duck fried taco, mole, sour cream, cheese
Charred pineapple and stone bass ceviche, red onion, basil oil

Platos Fuertes
Pork cochinita, black beans served with salsa Xnipek and tortillas
Stuffed turkey mole poblano, roasted parsnips and brussel sprouts

Guarniciones
Crispy potatoes, salsa verde, chipotle crema (ve)
Grilled heritage carrots, thyme oil, smoked chestnut puree

Postres
Burnt cheesecake, orange jam, Mexican dark chocolate sorbet
Mexican churros, salted caramel sauce and chili-chocolate sauce

OUR SPACES

Across two floors, our versatile spaces offer a range of private and semi-private settings for festive celebrations, from intimate Christmas dinners to larger parties and corporate gatherings.

From bespoke Christmas décor and festive tablescaping to tailored dining experiences, our team can help bring your vision to life and create a celebration that feels uniquely yours.





SEMI-PRIVATE HIRE

The Chef’s Table

CAPACITY: 22 SEATED GUESTS

Perfect for festive gatherings and intimate Christmas celebrations, our semi-private dining space features a 22-seater sharing table, offering a warm and exclusive setting for celebrating the season with colleagues, friends and family. Add bespoke Christmas décor and thoughtful festive touches to make the experience your own.

We have 3 festive menus: The Full Moon, The Goddess Menu and our Vegetarian Menu.

Please email our events team for a bespoke offering for your event.

SEMI-PRIVATE HIRE

The Lounge

CAPACITY: 45 STANDING GUESTS

Our downstairs lounge offers a warm and inviting setting for festive drinks, cocktails and Christmas celebrations. With space for up to 45 guests, it’s ideal for Christmas drinks receptions, corporate gatherings and seasonal parties.

Guests can enjoy Ixchel’s signature cocktails and Mexican-inspired canapés, with bespoke festive décor and a vibrant atmosphere to make every celebration feel special.





PRIVATE HIRE

Downstairs at Ixchel

CAPACITY: 80-100 GUESTS

Our entire downstairs space offers a versatile setting for festive celebrations, bringing together our lounge, bar and open event space for a Christmas gathering to remember.

With capacity for up to 80 guests, it’s ideal for Christmas parties, corporate celebrations, brand events and festive drinks receptions. The space can be transformed with bespoke Christmas décor and personalised touches to bring your vision to life.

With a dedicated bar, lounge area and room to celebrate, enjoy Mexican-inspired food, signature cocktails and a vibrant atmosphere, creating a festive experience that feels entirely your own.



ENTERTAINMENT

MUSIC & ENTERTAINMENT

Resident DJ
Live music
Special performances

EXPERIENCES

Astrology readings
Cacao ceremonies

EVENT SERVICES

Photography
Content creation

Arranged at an additional charge.

IXCHEL



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