



CHRISTMAS CELEBRATIONS

Get into the Christmas spirit and let our experienced team help you to create a memorable event to celebrate the season in style.

Christmas Dinner Package

Enjoy Christmas Seasons from £130.00 incl. VAT per guest
Event for up to 200 guests

Package includes a glass of sparkling wine or a Christmas cocktail, 3-course dinner, a bottle of water, half a bottle of house wine, festive novelties, including Christmas trees, Christmas crackers, and a Christmas table centerpiece.

Drinks Reception

Celebrate with up to 300 guests and customise your selection of hot, cold and dessert, canapés and bowl

For more information and bookings please contact our events team at conradlondon.events@conradhotels.com or call +44 (0) 20 3301 1398

Subject to government guidelines in place on the requested dates.



SAMPLE MENU

Create the perfect festive menu and select 1 dish of each course for your group

STARTERS

Heritage Beetroot

Beetroot Tarte Tatin, Mulled Wine Syrup
Trufflyn Goat Cheese, Watercress & Green Apple Salad

Norfolk Quail

Roscoff White Onion Puree, Pay Lentil
Smoked Bacon & Hispi Cabbage

Cornish Crab

Coronation Mayonnaise, Compressed Cucumber
Seaweed Cracker

Artichoke & Cauliflower

Jerusalem Artichoke & Roast Cauliflower Velouté
Chive & Truffle Oil & Brioche à Tête

London Cured Smoked Salmon

Forman's Famous London cured smoked Salmon
Potted Shrimps Exmoor Caviar, Lemon Chive
Crème Fraiche

Terrine of Lake District White Chicken

Woodland Wild Mushrooms, Baby Leeks
Roasted Hazelnuts

MAINS

Norfolk Bronze Turkey

Honey Glazed Winter Vegetables
Goose Fat Fondants, Fruit Stuffing, Chestnuts
Pigs in Blankets & Natural Pan Juices

Hereford Beef Short Rib

Grain Mustard & Parsley Mash
Pickles Heritage Carrots and Beets
Horseradish Cream & Burgundy Jus

Stonebass

Pan fried Stonebass Lightly Curried Mussel, Clam & White
bean Velouté, Samphire & Baby Spinach

Gressingham Duck Breast

Sweet Potato Fondant, Butternut Squash,
Braised Endive, Smoked Bacon Crumbs,
Crisp Duck Leg Croquette

Wild Mushroom Tortellini

Berkswell Cheese Cream Sauce, Salt Baked
Celeriac, Salsify & Truffle Vinaigrette

Berkshire Pork Belly

Slow Cook Belly & Bonbon, Pickled Baby
Turnips, Devil on Horseback
Roast Apple & Pork Cider Jus

DESSERTS

Christmas Pudding Ice Cream Bombe

Cointreau Brandy Sauce & Cranberry Compote

Jivara Chocolate Caramel Dome

Caramelised Hazelnuts & Clementine Sorbet

Cinnamon Spiced Custard Tart

Brown Butter Pear & Lemon Sorbet

Cassis Chestnut log

Mulled Fig Jelly & Egg Nog Ice Cream

Warm Winter Fruits

Orange Biscotti & Gingerbread Ice Cream

The final selection of dishes will apply to all guests, vegetarian options available upon request. All prices are inclusive of V.A.T at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerance and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.