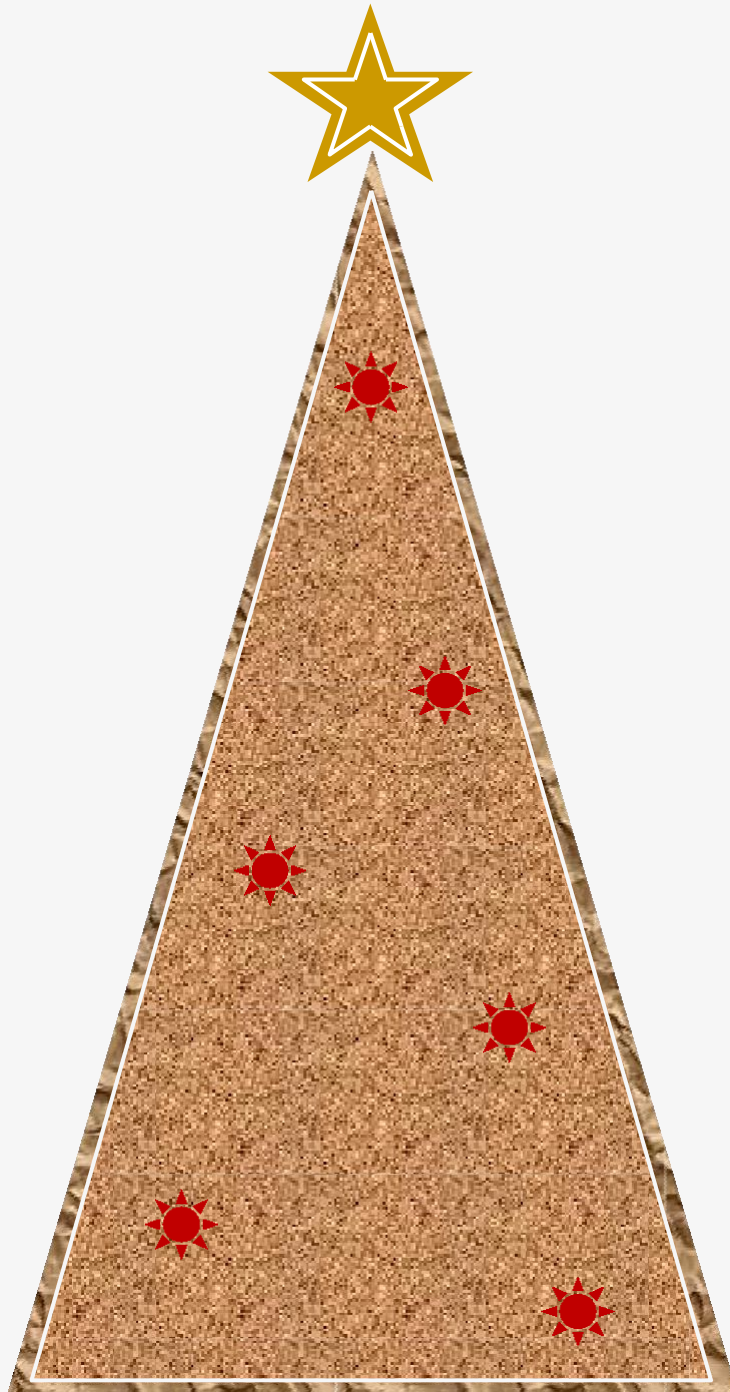


CELEBRATE IN STYLE

AT

London Elizabeth

HOTEL



LUNCH | AFTERNOON TEA | DINNER
PARTIES | COCKTAILS

CHRISTMAS AT *London Elizabeth* HOTEL

Christmas at **London Elizabeth Hotel** is always a spectacular affair and the perfect venue to enjoy your Festive Celebrations. Whether a cosy dinner for two, to an elaborate celebration **London Elizabeth Hotel** on Hyde Park can tailor-make your experience to your every need.

When booking at London Elizabeth Hotel you and your guests will receive **Complimentary Treats** to enjoy, including a Welcome Drink, Christmas Novelties and a Special Offer of **20% off** Hotel Accommodation*.

Simply contact our dedicated Festive Events Team on 0207 402 6641 or on enquiries@londonelizabethhotel.com to book!

FESTIVE MENU

4 Courses for **£45.00** per person*

TO START

Spiced Parsnip and Cauliflower Soup (v)

Colonnade's Duck Terrine with Christmas Chutney and Olive Bread

Smoked Salmon with Capers, Horseradish Crème Fraiche and Bruschetta

Baked Camembert with a Winter Berry Compote and Croutons (v)

MAIN

All mains are served with brussel sprouts and braised red cabbage

Roasted Turkey with Stuffing, Roast Potatoes & Root Vegetables and Pigs in Blankets. Served with Red Wine Jus and Cranberry Sauce

Roast Pork with Potato Puree, Roast Root Vegetables with Red Wine Jus and Apple Sauce

Baked Salmon with Potato Puree and Capers in a Light Cream Sauce

Christmas Wellington with Roast Potatoes, Roast Root Vegetables and a Vegetable Jus (v)

DESSERT

Traditional Christmas Pudding with Home-Made Brandy Sauce

Chocolate Fondant with freshly whipped Vanilla Cream (v)

Lemon Tart with Clotted Cream and Winter Berry Compote (v)

TO FINISH

Mince Pies with a choice of custard, freshly whipped cream or vanilla ice-cream, served with a glass of Mulled Wine and either Tea or Filter Coffee.

FESTIVE BUFFET MENU

£39.00 per person

SELECTION OF STARTERS

Brie and Cranberry Bites (v)

Smoked Salmon and Cream Cheese Belini

Breaded King Prawns

Chicken and Chorizo Skewers

Baked Camembert (v)

MAIN

Choose **two** from the following:

- Roast Turkey
- Roast Pork
- Baked Salmon
- Vegetarian Wellington (v)

all served with Roast Potatoes, Roast Root Vegetables, Pigs in Blankets, Braised Red Cabbage and Brussel Sprouts

DESSERT

Selection of Festive Cakes and Pastries

TO FINISH

Mince Pies with a choice of custard, or freshly whipped cream,
served with a glass of Mulled Wine

FESTIVE CANAPE MENU

£27.00 per person

PLEASE CHOOSE 6 FROM THE FOLLOWING:

Brie and Cranberry Bites (v)

Smoked Salmon and Cream Cheese Bellini

Breaded King Prawns

Chicken and Chorizo Skewers

Duck Terrine and Orange Chutney on Olive Bread

Salt & Pepper Crispy Squid

Turkey and Cranberry Brioche Rolls

Sweet Pepper and Halloumi Skewers (v)

Cumberland Sausage wrapped in Bacon

Mozzarella Stuffed Risotto Balls (v)

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Mini Mince Pies (v)

Home-Made Macarons (v)

Chocolate Brownie Bites (v)

FESTIVE PERSIAN MENU

5 Courses for **£38.00** per person

TO START

Zeytoon (v)

&

Dolmeh (v)

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STARTER

Kuku Sabzi with Pomegranate (v)

Persian baked frittata with egg, and Persian herbs

Mezze Platter (v)

Selection of hummus, mirza ghasemi, mast-o khiar and sweet potatoes

Chicken Olivieh

Roasted chicken in fresh olive oil mayonnaise, with potatoes, gherkins and hard-boiled egg

MAIN

Banu Grill for One

Selection of Joojeh and Kubideh with saffron rice, salad shirazi and side salad

Baghali Polo

Succulent lamb shank, covered in a tomato based sauce. Served with dill and broad bean rice and side salad

Zereshk Polo

Sweet and sour rice dish, served with chicken cooked in a tomato and saffron sauce, topped with wild barberries, crushed pistachios and almonds. Served with side salad.

Bamieh (v)

Slow-cooked okra with tomato, saffron and diced red peppers. Served with saffron rice and side salad

DESSERT

Saffron Ice-cream with Pistachios (v)

Selection of Home-made Macaroons (v)

Traditional Halva with Pistachio (v)

TO FINISH

Selection of Baklava with Tea or Filter Coffee



FESTIVE AFTERNOON TEA

SELECTION OF TRADITIONAL FINGER SANDWICHES

Roast Turkey with Sage Stuffing and Cranberry Sauce

Smoked salmon and cream cheese

English Brie and Cranberry (v)

Christmas Tree Open Cucumber and Herbed Cream Cheese (v)

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HOME MADE PLAIN OR CRANBERRY SCONES

freshly baked in London Elizabeth's kitchen every day

Served with Cornish Clotted Cream and home-made Winter Berry Preserve

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A DELICIOUS ASSORTMENT OF HOMEMADE FESTIVE CAKES AND PASTRIES

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With a selection of tea for **£18.00** per person

+ A glass of Prosecco for **£5.00**

+ A glass of Mulled Wine for **£4.50**

CHRISTMAS DAY MENU

5 Courses for **£65.00** per person

TO START

Spiced Parsnip and Cauliflower Soup (v)

Colonnade's Duck Liver Terrine with Christmas Chutney and Olive Bread

Smoked Salmon with Capers, Horseradish Crème Fraiche and Bruschetta

Baked Camembert with a Winter Berry Compote and Croutons (v)

MAIN

All served with roast potatoes, roasted root vegetables, brussel sprouts with chestnuts and apple braised cabbage

Roasted Turkey with Stuffing and Pigs in Blankets.
Served with Red Wine Jus and Cranberry Sauce

Beef Wellington with Red Wine Jus

Roast Sea Bass with Potato Puree and Capers in a Light Cream Sauce

Christmas Wellington with Roast Potatoes, Roast Root Vegetables and a Vegetable Jus (v)

DESSERT

Traditional Christmas Pudding with Home-Made Brandy Sauce

Chocolate Fondant with freshly whipped Vanilla Cream (v)

Winter Berry Crumble with Thick Vanilla Custard (v)

Lemon Tart with Clotted Cream and Winter Berry Compote (v)

SELECTION OF BRITISH CHEESES

With Christmas Chutney, Grapes and Biscuits

TO FINISH

Mince Pies with a choice of custard, freshly whipped cream or vanilla ice-cream, served with a glass of Mulled Wine and either Tea or Filter Coffee.