

# DUKES

LONDON





MERRY  
CHRISTMAS



# A *Magical* Christmas begins at DUKES

Call us old-fashioned British, but we pride ourselves on nostalgia and yuletide isn't complete without the long established traditions and fantastic trimmings we all know and love.

This happens to be our favourite time of the year at DUKES LONDON and it's evident in everything we do - from the theatre of drinks served in our most famous of bars and our show-stopping cuisine, to hanging stockings in your room ready for Santa. As a holder of the World's Ultimate Service Award, attention to detail and exacting standards are something we strive to deliver the whole year round.



# Have the *Time* of your life

## Christmas Sparkle

You will be welcomed with wintry mulled wine or silky-smooth hot chocolate before going up to your room. The following morning, we will serve you Full English Breakfast before you depart to enjoy the festive spirit.

**14th - 30th December from £311 inc. VAT.**

## Christmas Family

Book one of our Deluxe Family Suites to enjoy Christmas with your loved ones. Every morning enjoy a family breakfast and a personal butler at your beck and call.

**From £750 per Family Suite - 2 adults and 2 children.**

## 24th December

### The Ultimate Christmas Break

- Arrive to mulled wine, hot chocolate and mince pies.
- Celebratory cocktails and canapés before enjoying dinner in our GBR (Great British Restaurant).
- Meet in the hotel lobby at 11.30pm to be escorted to Midnight Mass in St James.
- For the children at bedtime, hot milk and cookies will be served in your room.

## 25th December

### Merry Christmas

- Full English Breakfast is served in the restaurant.
- Join us for a glass of Champagne and Canapés before indulging in a six-course Christmas Lunch.

**From £630.00 per person for a two-night package.**



# GBR *Festive* Set Menu

Available 1st December - 24th December  
12pm - 10.30pm

2 course £24.50

3 course £29.50

4 course £34.00

## Menu

Pork terrine - *bramley apple, parsnip bark, pickled mustard*

-  
Roasted pheasant - *Winter roots & leaves, bread sauce, game chips*

-  
Plum pudding - *Parfait, spiced plum, ginger crumble*

-  
Stilton - *Sultana, celery, rye*

## Vegetarian Menu

Roasted onion tart - *Burnt onion powder, goats cheese, lentil dressing*

-  
Charred cauliflower - *Cauliflower steak, apple puree, blue cheese, potato dumplings*

-  
Plum pudding - *Iced parfait, spiced plums, ginger crumble*

-  
Stilton - *Sultana, celery, rye*



# Festive *Afternoon Tea*

Available 1st December - 31st December  
1pm - 6pm

Festive Afternoon Tea £32.50  
Festive Afternoon Tea with Champagne £42.50

## **Sandwiches**

Smoked Turkey with cranberry mayonnaise

-

Baked ham & cheese with tomato chutney

-

H Forman's Smoked salmon

-

Cream cheese with cucumber

## **Festive cakes, treats & tray bakes**

### **Scones**

Cranberry and apricot scones

-

Plain scones - *Clotted cream, plum jam*

**Freshly infused tea, coffee or hot chocolate**



# Christmas Eve

Available 24th December  
12pm - 10.30pm

GBR A La Carte menu

# Christmas Day

Available 25th December  
Two seatings at 12pm and 3pm

£125.00 per person  
£62.50 per child

Parsley root espuma - Parsley oil, parsley root bark

-

Guinea fowl terrine - Artichoke mousse, hazelnut, sherry caramel

-

Organic salmon - Cured & roasted, hispi cabbage, golden raisins

-

Norfolk bronze turkey 'All the festive trimmings' to include - Pigs in blankets, roasted root vegetables, apricot & sage farce, cranberry sauce

-

Christmas pudding - Brandy custard, spiced plum compote

-

Warm mince pies with coffee or tea



# *Boxing* Day Brunch

Available 26th December in GBR (Great British Restaurant)  
12pm - 4pm

£35.00 per person

## **Starters**

Venison, black pudding Scotch egg - *Honey mustard*  
English charcuterie to share - *Spiced apple chutney, toasted sour dough*  
Smoked haddock rillettes - *100% rye tin, capers, curry mayonnaise*  
Devilled duck egg - *Smoked duck, green apple dressed gem hearts*  
Salt baked beetroots - *Hazelnuts, goats curd, Swiss chard*

## **Mains**

Eggs benedict - *Black ham, hollandaise, toasted muffin*  
Baked duck egg - *Spicy sausage, haricot beans, spinach*  
Open omelette - *Potato, avocado, fettle cheese*  
Pork Rib Eye - *Roasted squash, smoked sausage, broccoli*  
Chicken Kiev - *Parsley mash*

## **Desserts**

Baked cheesecake - *Bramley apple compote, blackberry sorbet*  
Waffles - *Maple syrup, vanilla cream*  
Lemon meringue pie  
Plum Crumble - *Rolled oats, prune & Armagnac ice cream*  
Goat's milk yoghurt - *Winter berries*





# *New Year's* Eve

Available 31st December  
6pm - 10.30pm

£60.00 per person

Join us for New Year's celebrations in GBR (Great British Restaurant) with a pre-celebration dinner. Then, welcome in the New Year with our resident bagpiper and join us in the courtyard for the countdown.

## **Amuse bouche**

### **Starter**

Chicken terrine - Liver Parfait, shallot, toasted brioche

Gin cured salmon - Gem hearts, rye bread, capers

Butternut squash - Roasted squash, goats curd, pumpkin seeds, thyme

### **Main**

Sea bass - Roasted broccoli, pine nuts, smoked lemon dressing

Aged beef fillet - Braised rib, pickled vegetables, Shetland blacks, mustard

Charred cauliflower - Cauliflower steak, apple puree, blue cheese, potato dumplings

### **Dessert**

Chocolate fondant - Malt ice cream, salted caramel, hazelnut

Lemon parfait - Crispy meringue, basil, lemon curd

### **Treats**



# New Year's Day *Brunch*

Available 1st January in GBR (Great British Restaurant)  
12pm - 4pm

£35.00 per person

## Starter

Venison, black pudding Scotch egg - Honey mustard

English charcutiere to share - Spiced apple chutney, toasted sour dough

Smoked haddock rillettes - 100% rye tin, capers, curry mayonnaise

Deville duck egg - Smoked duck, green apple dressed gem hearts

Salt baked beetroots - Hazelnuts, goats curd, Swiss chard

## Main

Eggs benedict - Black ham, hollandaise, winter truffle

Baked duck egg - Spicy sausage, haricot beans, spinach

Smoked haddock omlette - Potato, smoked haddock, tarragon, gruyere

Pork rib eye - Roasted squash, smoked sausage, charred broccoli

Chicken Kiev - Parsley mash, garlic & parsley butter

## Dessert

Baked cheesecake - Bramley apple compote, blackberry sorbet

Waffles - Maple syrup, vanilla cream

Lemon meringue pie

Plum crumble - Rolled oats, prune & Armagnac ice cream

Goat's milk yoghurt - Winter berries



# Christmas *Party*

Available from 1st November - 31st December

**Champagne & Canapés £32.00 per person** - minimum of 6 people  
Glass of Champagne on arrival and choose 5 from the below:

- Goats cheese – rye, *granny smith*
- Ham rillettes – *celeriac, mustard, parsley*
- Confit duck – *sage, apricot*
- Crab mayonnaise – *oscietra caviar*
- Potato – *spinach, spiced ricotta*
- Smoked salmon – *cream cheese, salmon caviar*
- Mince pies
- Champagne chocolate truffles
- White chocolate and banana truffles

**Bowl Food £38.00 per person** - minimum of 6 people  
Choose 5 from the below\*:

- Gnocchi – *blue cheese, walnut*
- BBQ salmon – *fennel, quinoa*
- Mac & Cheese – *winter truffle*
- Cod goujons – *onion seed, tartare sauce*
- Thai chicken curry – *puffed rice, coriander*
- Spiced potato lentil spinach fricassee
- Tiger prawns – *coconut, jasmine rice, coriander*
- Dark chocolate mousse – *hazelnut, caramel*
- Raspberry Eton mess

\*Drinks can be added on request



Enjoy your own  
*Private* lunch/dinner party

Available from 1st November - 31st December  
£44.00 per person - minimum of 6 people

**Menu**

Duck confit terrine - *Celeriac mousse, raisin & apple dressing, brioche*

-

Roast turkey 'All the festive trimmings' to include - *Pigs in blankets, roasted root vegetables, apricot & sage farce, cranberry sauce*

-

Plum pudding - *Iced parfait, spiced plums, ginger crumble*

-

Warm mince pies

**Vegetarian Menu**

Roasted onion tart - *Burnt onion powder, baked goats cheese, lentil dressing*

-

Charred cauliflower - *Cauliflower steak, apple puree, blue cheese, potato dumplings*

-

Plum pudding - *Iced parfait, spiced plums, ginger crumble*

-

Warm mince pies



# Christmas Party *Celebration* Package

This ones sure to get you in the mood. With 10 or more guests, the possibilities are endless.

## The celebration package is £110.00 per person and includes:

- Room hire for reception and dinner
- One Christmas cocktail or soft drink on arrival
- Pre-dinner canapés
- Three-course Christmas Party Dinner
- Freshly brewed coffee and Homemade mince pies
- Half a bottle of house wine per person
- Half a bottle of still or sparkling water per person
- Christmas novelty items
- Table centre decorations

## Optional extras:

- Mulled wine £6.00 per glass
- Cheese platter £9.50 per platter based on 10 guests per table
- Drinks packages quotes available on request - Cash bar charged on consumption
- Floral arrangements or centre pieces from £40.00 per table arrangement
- Entertainment and theming quotes available on request



# The Perfect *Christmas* Gift

Find the perfect gift voucher at DUKES LONDON offering an array of unique experiences this Christmas and New Year.

## **CONTACT THE EVENTS TEAM:**

+ 44 (0)207 318 6575

EVENTS@DUKESHOTEL.COM

## **FOR ROOM BOOKINGS:**

+44(0)207 491 4840

BOOKINGS@DUKESHOTEL.COM

## **FOR GBR (GREAT BRITISH RESTAURANT):**

+ 44 (0)207 491 4840

GBRLONDON@DUKESHOTEL.COM





DUKES

LONDON

CHRISTMAS GREETINGS  
FROM THE DUKES FAMILY

DUKES LONDON

ST. JAMES'S PLACE LONDON SW1A 1NY

T + 44 (0)207 491 4840

F +44 (0)207 493 1264

BOOKINGS@DUKESHOTEL.COM

DUKESHOTEL.COM

