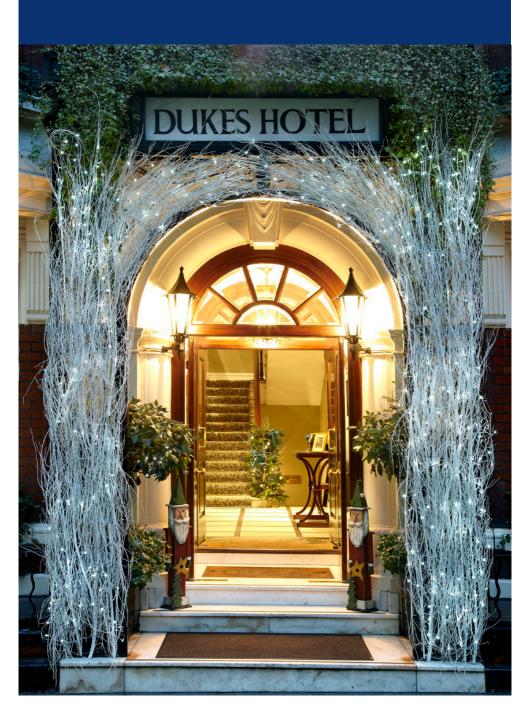
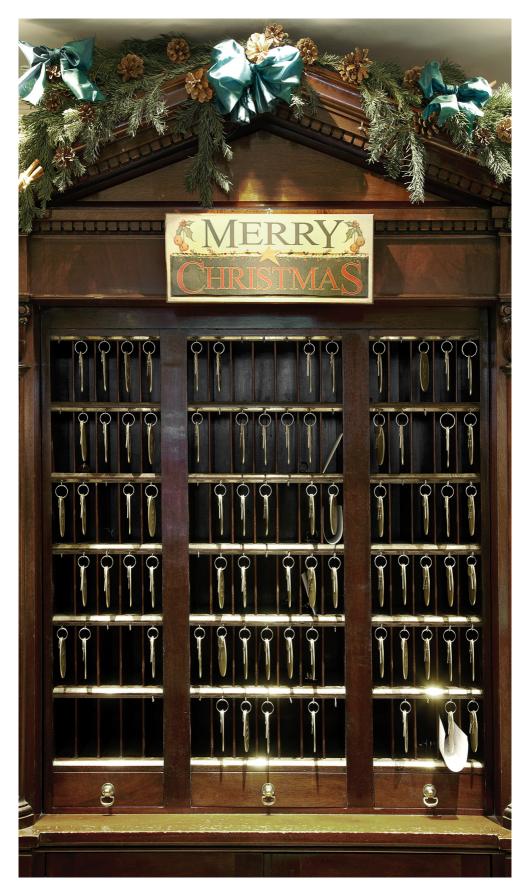
DUKES

LONDON





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 silkysmooth 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 Decem<u>ber</u>

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 voodburt. Winter barries



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 persor

Starter

Venison, black pudding Scotch egg - Honey mustard

English charcuitere 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

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, aarlic & parsley butter

Dessert

aked 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





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, avinoa
- 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 Gelebration 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





D U K E S

CHRISTMAS GREETINGS FROM THE DUKES FAMILY

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