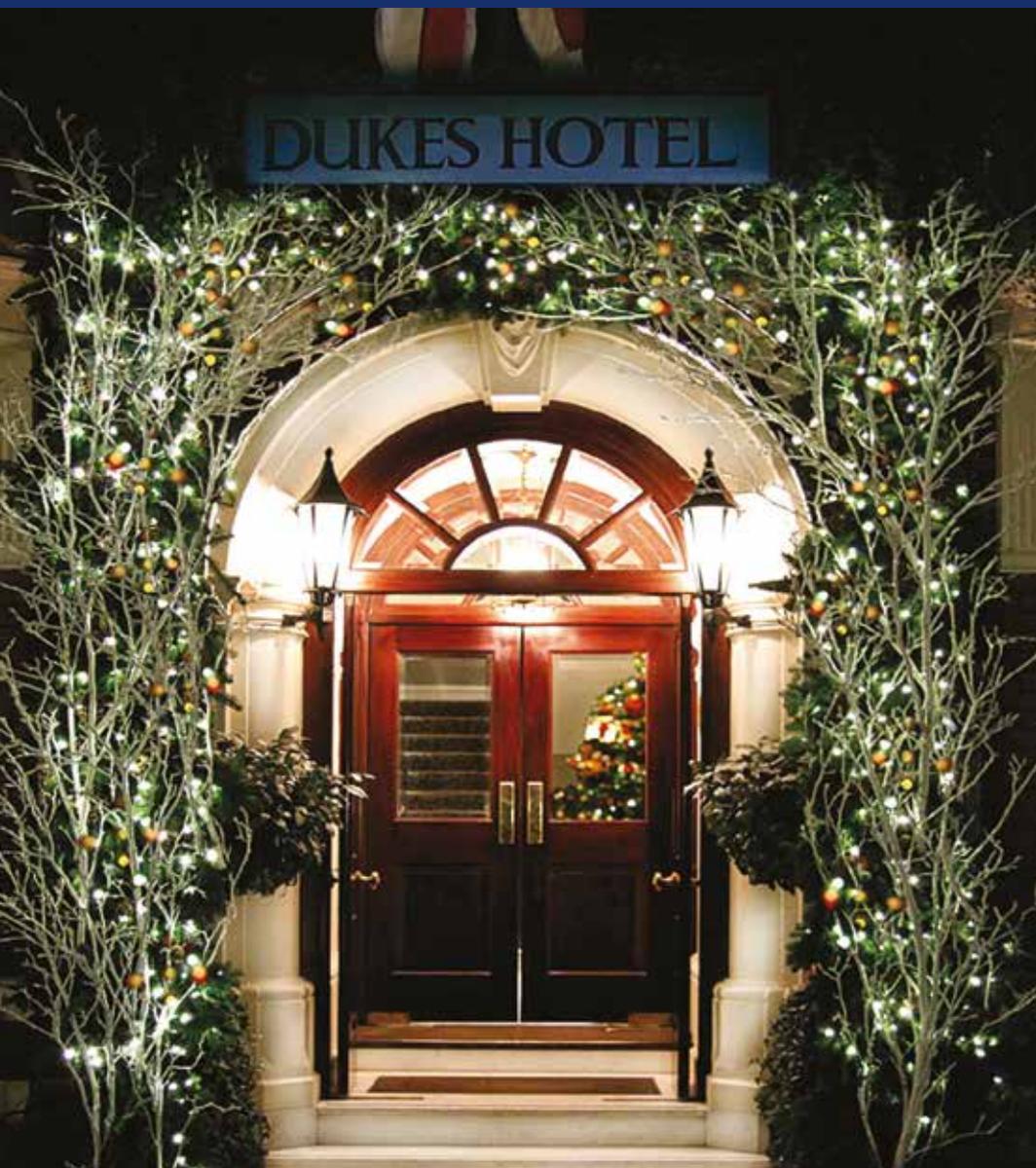
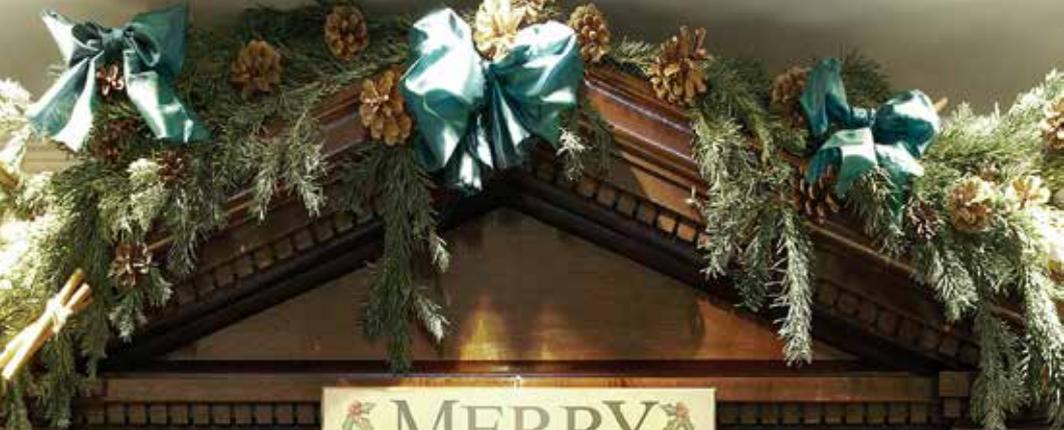


DUKES

LONDON



*Christmas* 2019



MERRY  
CHRISTMAS



# A *Magical* Christmas at **DUKES LONDON**

The magic of Christmas is forever, and its greatest gifts are memories made with family and friends.

DUKES LONDON will deck the halls and spread the festive magic throughout the hotel, making sure Christmas lives up to precious traditions whilst building new and lasting memories!

We will get you in the festive spirit, with enjoyable Christmas cuisine and festive themed tipples, to warm you from the inside out on a cold, crisp winter evening.

Attention to detail is something we strive to deliver the whole year round, with a special touch during the festive season.



# Our Christmas *Celebration* Packages

## Christmas Sparkle Package

Our mulled wine or delicious hot chocolate will put you in good spirits before you proceed to your event. On the following day, enjoy a sumptuous Full English Breakfast before you have a fantastic Christmas break.

**Available 14th - 30th December from £315.00 per room night**

## Christmas Family Package

Book a One Bedroom Family suite to enjoy Christmas with your loved ones. Each morning enjoy a family breakfast and a personal butler at your service. A Pop-up Kids' Zone for guaranteed fun for all children.

**Available 24th - 29th December from £804.00 per room night (2 adults and up to 2 children under 12 years old)**

## 24th and 25th of December Package

### The Ultimate Christmas Break

**From £995.00 per person for a two-night stay package in one of our One Bedroom suites or the Penthouse:**

- Arrive to mulled wine, hot chocolate and mince pies
- Enjoy cocktails and canapés before enjoying dinner in our Great British Restaurant
- Meet in the hotel lobby at 11:30pm to be walked to Midnight Mass in the church of St James
- Hot milk and cookies will be served for the children at bedtime
- Full English Breakfast is served in GBR
- Join us for a glass of Champagne and Canapés before indulging in Christmas Lunch in GBR

All prices are inclusive of VAT. Terms and Conditions apply.



# GBR *Festive* Menu

Available from 22nd November - 24th December  
12pm - 10:30pm

## **Starter**

Roasted parsnip and pear soup  
Celery salted parsnip crisps

-

English burrata

Orange, honey and thyme marinated chicory, toasted sunflower seeds

-

Venison and black pudding scotch egg  
Whiskey apple sauce

## **Main**

Norfolk bronze Turkey Ballotine  
Roasted chestnuts, Brussels sprouts, confit swede and sage

-

Isle of gigha halibut

Potato, salsify and clam broth

-

Cauliflower steak

Roasted and salted walnuts, raisins, beer battered onion rings

## **Dessert**

Clementine cheesecake  
Lemon and thyme ice cream

-

Dark chocolate tart

Hazelnut sorbet, salted popcorn, caramel sauce

-

Cheese platter

2 course for £27.50pp

3 course for £34.00pp

4 course for £39.00pp

3 course with a half-bottle of wine and coffee for £45.00pp

This offer is not valid on Sundays.

On 24th December, the last order is 9:30pm.

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# *Festive* Afternoon Tea

In the Drawing Room and GBR

Available from 22nd November - 31st December  
Monday - Sunday 12pm - 6pm

## **Selection of Finger Sandwiches**

Smoked Turkey, cranberry mayonnaise

Baked ham cheese & tomato chutney

H Forman's Smoked salmon

Cream cheese, cucumber

## **Festive cakes and treats**

### **Fruit Scones and Plain Scones**

Freshly baked daily by our pastry chef

Served with plum jam, lemon curd and clotted cream

### **Cake of the Day**

A slice of cake freshly baked by our pastry chef

Festive Afternoon Tea for £37.00pp

Festive Afternoon Tea with Champagne for £46.00pp

Festive MarTEAni Afternoon Tea for £49.00pp

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# Christmas *Day Lunch*

25th December

Two seatings at 12pm and 3pm

Jerusalem artichoke soup  
Roasted hazelnuts, winter truffle

-

Duck rillettes  
Smoked duck, bitter orange purée, brioche

-

Loch duart salmon  
Roasted cauliflower, curried apple, sultana

-

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

£135.00 per adult

£62.50 per child

Enjoy a bottle of champagne for £95.00 or wine pairing for £45.00pp

We also have private dining rooms available.

GBR will be closed on Christmas Day from 5pm.

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# *Boxing* Day Jazz Brunch

Available 26th December in GBR from 12pm to 4pm

## **From the buffet**

Venison and black pudding Scotch eggs  
Honey mustard

Maple and rosemary glazed turkey breast  
Cranberry sauce

Cured and Smoked fish  
Smoked salmon, smoked haddock rillettes, smoked trout

Salt baked beetroot, goat's cheese and hazelnut salad

Grilled Gem hearts, crumbled feta, pickled shallot salad

Honey mustard slaw

Baked vanilla cheesecake  
Bramley Apple and blackberry compote

Chocolate brownie and cherry trifle

Stilton cheese  
Fruit chutney and oat cakes

## **Main course**

Eggs Benedict  
Black combe ham, hollandaise, toasted muffin

Chicken Kiev  
Winter truffle mash

Smoked salmon Kedgeree

Roasted broccoli, goats cheese omelette

£45.00pp

Children under 12 years can dine for £20.00pp

GBR will be closed on Boxing Day from 5pm.

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# *New Year's* Eve

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

## **Three seatings, all inclusive of a welcome cocktail:**

6pm, 8:30pm and 10pm

### **Starter**

Pressed ham hock  
Roasted langoustines, granny smith apple, salt baked celeriac

-  
Gin cured salmon  
Pickled fennel, dill, soured cream, crab

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

### **Main**

Line caught Cornish sea bass  
Brussels sprouts, black quinoa, crab bisque

-  
Grass fed beef fillet  
Braised short rib, chervil root, winter truffle potatoes

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

### **Dessert**

Chocolate fondant  
Clementine purée, chocolate sorbet, salted hazelnuts

-  
Passion fruit cheesecake  
Coconut ice cream, toasted oat and honey crumble

### **Treats**

£75.00pp

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# New Year's Day Jazz *Brunch*

Available 1st January in GBR  
Two seatings, 12pm and 3pm

## **Starter**

Venison, black pudding Scotch egg, honey mustard

English charcuterie to share, spiced apple chutney

Smoked haddock rillettes, 100% rye fin, capers, curry mayonnaise

Deviled 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

Chicken Kiev, parsley mash

Eggs Royale

Kedgeree Scotch egg, curry sauce

## **Dessert**

Baked cheesecake, Bramley apple compote, blackberry sorbet

Waffles, maple syrup, vanilla cream

Plum crumble, rolled oats, prune & Armagnac ice cream

Goat's milk yoghurt, winter berries

£45.00pp

GBR will be closed from 5pm.

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# Celebration *Time*

Available from 12th November - 24th December  
Includes a glass of bubbles upon arrival  
Minimum of 8 people

**Canapés £24.50pp.** A selection of 5 from below:

Goat's cheese, sultana and broccoli couscous  
Spinach and curried potato samosa, baba ganoush  
Gougere, winter truffle cream cheese  
Duck rillettes, smoked duck and Bramley apple  
London cure smoked salmon, cream cheese and salmon caviar  
Venison and black pudding sausage roll, red onion chutney  
Smoked trout and horseradish pate, chilli and lime pickled cucumber  
Mince pies  
Champagne chocolate truffles  
White chocolate and banana truffles

**Bowl Food £38.00pp.** A selection of 5 from 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

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# *Private* Parties

Available from 12th November - 5th January  
Minimum of 8 people

## Menu

Chicken and black pudding terrine  
Artichoke hearts, hazelnuts, liver parfait

-

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

Grilled radicchio salad

Baked goats cheese, roasted walnuts, pickled celery & sultana

-

Charred cauliflower

Cauliflower steak, apple purée, blue cheese, potato dumplings

-

Plum pudding

Iced parfait, spiced plums, ginger crumble

-

Warm mince pies

£49.00pp

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.



# Christmas Party *Celebration* Package

This one is sure to get you in the festive mood. With 10 or more guests, the possibilities are endless. Available from 12th November - 5th January

## **The celebration package is £110.00pp and includes:**

- Room hire for reception and dinner
- One glass of Christmas cocktail / 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 £7.00 per glass
- Cheese plate £7.50 per person
- Drinks packages quotation available on request (Cash bar available)
- Floral arrangements or centre pieces from £40.00 per table arrangement
- Entertainment and theme party arrangements available on request

All prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.







CHRISTMAS GREETINGS  
FROM THE DUKES LONDON FAMILY

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