



GEM HOTELS

Festive Cheer in the Heart of London



Celebrate the magic of the festive season at our stunning Central London venues—Fitzrovia Hotel, Langham Court Hotel, and Strathmore Hotel—nestled in the heart of Fitzrovia and Kensington. With beautifully adorned private rooms and exceptional dining, we offer the perfect setting for your Christmas celebrations.

Delight in our festive, planet-friendly 3-course meal, complete with a sparkling wine reception, half a bottle of house wine per guest, followed by tea, coffee, and traditional mince pies. The warmth of candelabras, Christmas novelties, and the personal care of a dedicated event manager will make your celebration truly special.

£70.00 per person



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Christmas Menu

Starters

Honeydew Fan of Melon & Cured Parma Ham

A refreshing combination of sweet honeydew melon and salty Parma ham, served with seasonal berries and raspberry coulis

Warm Goats Cheese with Grilled Vegetables and Mixed Leaves Salad **V** (Mk)

A colourful and flavourful salad with mixed greens, grilled vegetables, and warm goats cheese, drizzled with a sundried tomato dressing

Prawns with Avocado Mash (C, Mk)

Prawns on a bed of Avocado mash served on Sourdough bread and vinaigrette

Main Courses

Traditional Roasted Turkey Escalope (Alc, G)

A classic Christmas dish featuring a roasted turkey escalope stuffed with Cumberland sausage, sage, apricot, herbs, and shallots, wrapped in bacon and served with baby vegetables, pomme chateau, and turkey jus

Fillet of Salmon (F, Mk)

A delicate and flavourful dish featuring a pan-seared fillet of salmon served with a creamy spinach and chive sauce

Fungi Porcini Ravioli **V** (G, E, Mk)

A vegetarian-friendly dish with tender ravioli filled with a rich mushroom filling, served with a roasted butternut squash cream sauce and basil oil

Desserts

Christmas Pudding (Alc, E, Mk, N)

A traditional Christmas dessert made with a rich fruitcake steamed and served with a warm brandy sauce

Mandarin Cheesecake (E, G, Mk)

A creamy and tangy cheesecake with a hint of citrus

Fresh Fruit Salad **Vg**

A refreshing and healthy dessert made with a variety of seasonal fruits

Tea, Coffee and Mince Pies (E, Mk, G)

£70.00 per person

(V)Vegetarians, (Vg)Vegans, (C)Crustaceans, (Ce)Celery, (E)Eggs, (F)Fish, (G)Cereals Containing Gluten, (L)Lupin, (Mk)Milk, (Mo)Molluscs, (Mu)Mustard, (N)Nuts, (P)Peanuts, (S)Soya, (Sd)Sulphur Dioxide, (Se)Sesame Seeds, (Alc)Alcohol, (*)Alternative options available, please check with the team member. Kindly check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. All prices are exclusive of VAT.