



HOTEL CAFÉ ROYAL

REGENT STREET, LONDON



*Eat, drink
and be merry*



Season's Greetings from Hotel Café Royal, the perfect place to experience an unforgettable Christmas and New Year. From festive afternoon tea in sumptuous surroundings to sharing menus at Laurent at Café Royal or grand Christmas parties in our private event suites – find it all under one gloriously decorated roof at Hotel Café Royal in the heart of London.



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THE ART OF LEGWEAR



Celebratory Events

Celebrate the festive season with a private event at Hotel Café Royal on London's Regent Street. Be it an intimate corporate gathering in one of our boardrooms or grand cocktail reception or Christmas banquet in the gilded Pompadour Ballroom with private terrace; allow our dedicated events team to create the most memorable of celebrations in one of our six event spaces.

Please contact the events team for more details:

eventsandgroups@hotelcaferoyal.com or +44 (0)20 7406 3333

View all event spaces on www.hotelcaferoyal.com/events-and-groups



Deck the halls with an exclusive party at Hotel Café Royal

Start the festive season in style with one of our exclusive experiences...

Luxury experience

Exclusive use of a private room
Two glasses of house Champagne
Selection of five canapés
Three course festive dinner
Mineral water
Half of a bottle of house wine per person
Christmas crackers

£185 per person

Indulgent experience

Exclusive use of a private room
Two glasses of house Champagne
Selection of eight canapés
Four course festive dinner
Four course wine pairing
Christmas crackers
Mulled wine and roasted chestnuts after dinner

(applicable to Pompadour Ballroom only)

£225 per person

Please contact the events and groups team for more details:
eventsandgroups@hotelcaferoyal.com or +44 (0)20 7406 3300
Offer available from 1st November 2019 until 31st January 2020





Festive Dining

The tradition of serving dishes of the highest quality and creating memories to cherish carries on today. Traditional afternoon tea is served in the stunning Grade II listed Oscar Wilde Lounge whilst a live pianist tinkles your favourite tunes on the piano and modern and sophisticated festive fayre awaits diners at our grill and sushi bar, Laurent at Café Royal.

**To book a table or find out more please contact
the restaurant reservations team:
restaurants@hotelcaferoyal.com or +44 (0)20 7406 3310
To view all festive dining please visit
www.hotelcaferoyal.com/festive-season-2019**



The Queen of Afternoon Teas

Festive Edition

Inspired by Queen Victoria's Christmas and New Year celebrations in 1894

Served in the Oscar Wilde Lounge

11th November – 5th January

From £65

Amuse Bouche

Carrot Velouté with Celery and Bellota Ham

(Created by Charles Elme Francatelli who was once the Royal Chef to Queen Victoria)

Wild Boar, Manuka Honey with Rosemary and Barolo Vinegar

(A gift from the Emperor of Germany)

Selection of Tea Sandwiches

Yorkshire Turkey

Roasted chestnuts, cured bacon and Madeira wine

Aberdeen Roast Beef

English mustard, horseradish and brussel sprouts

Gravlax Grated Eggs

Parsley, pine tree crème fraîche

Duck Liver Terrine

with spicy plum chutney

(A gift from the Grand Duke of Mecklenburg-Schwerin)

Game Pie

(A gift from the Lord Lieutenant of Ireland, Lord Cadogan)

Pallet Cleanser

Rosé champagne jelly with fresh raspberries

Scones

Traditional raisin and plain scones

Clotted cream, strawberry jam, lemon curd

Delicacies

Chocolate and Cherry Cake

Dark chocolate ganache, cherry compote, vanilla cream

Christmas Pudding Vanilla Tart

Vanilla tart, Christmas pudding cream, white chocolate ganache

Raspberry Victoria Sponge

Victoria sponge, raspberry compote, vanilla cream

Coconut and Pineapple Choux

Crispy choux bun, pineapple compote, coconut cream

If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.
A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request.



Festive Set Menu

Served in Laurent at Café Royal

11th November – 5th January

2 Courses £29 / 3 Courses with a glass of Veuve Clicquot £39

Starter

Roasted Baby Beets

Goats curd, olive soil, sunflower, finger chilli

Smoked Salmon & Warm Crumpets

Sea salt caviar, horseradish, cucumber, cress

Spicy Tuna Sushi Roll

Yuzu guacamole, jalapeno, shiso, soy glaze

Main Course

Barolo Slow Cooked Beef Cheek

Smoked mashed potato, baby carrot, horseradish

Crusted Salmon & Citrus-Champagne Beurre Blanc

Cauliflower mousseline, roasted hazelnut, spinach, braised salsify

Wild Mushroom Aborio Risotto

Black winter truffles, sage-garlic brown butter

Dessert

Tart Choco Gianduja-Caramel

Light mascarpone cream

British Cheese

Tunworth (cow), warm hazelnut in honey, gooseberry jam

Goats Cheese & Fig Panna Cotta

Pecan honeycomb, blackberry

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A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request.

Number of guests: 2 - 8pax

Available: Monday – Saturday : 12:00 – 18:00 // Sunday : 17:00 – 21:30

Festive set menu - not available 24th, 25th, 26th, 31st December and 1st January

Group Sharing Menu

Served in Laurent at Café Royal

11th November – 5th January

All sharing courses are portioned to the number of guests
£65 per person

To Start

Warm Popovers

Sharing Starter

Selection of Sushi

Spicy Tuna, Yellowtail Jalapeño Ginger, Skinny Roll (vegetarian)

Roasted Baby Beets

Perroche goats cheese, caraway seeds, watercress, finger chillies, black olive soil, pumpnickel bread

Smoked Salmon & Warm Crumpets

Sea salt caviar, horseradish, cucumber, cress

Grilled Octopus

Ratte potatoes, lemon aioli, spicy 'nduja, cured olives

Set Main Course

Fillet

Surrey Farm Angus Beef

Chermoula Loch Duart Salmon

Lentils, grilled runner beans, lemon-honey yoghurt

Wild Mushroom Aborio Risotto

Black winter truffles, sage-garlic brown butter

Sharing sides

Super green spinach, salt and vinegar chips,
Yukon Gold mash, carrots and parsnips

Sharing Dessert

Milk Chocolate Peanut Butter Croquant

Banana ice cream

Mandarin-Pistachio Baked Alaska

Spiced-confit cranberry

Sticky Toffee-Banana Pudding

Rum sauce, confit kumquat

Selection of British Cheeses

Tunworth (cow), Bosworth Ash (goat), Beauviale (cow), rye crisps,
warm hazelnuts in honey, gooseberry jam, drunken figs, mendiants

To Finish

Petit Fours

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A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request.

Number of guests: 9 - 24pax

Available: Monday – Saturday : Lunch & Dinner // Sunday : Dinner only

Dinner set menu - not available 24th, 25th, 26th, 31st December and 1st January



Christmas Day Menu

Served in Laurent at Café Royal

25th December

Three courses with a glass of Ruinart Brut £140 per adult — £65 per child

To Start

Smoked Haddock "Vol au Vent"
Osetra caviar, lemon zest

Starter

Seared Blue Lobster & Foie-Gras
Tarragon-sherry vinaigrette, winter greens
Gin Cured Salmon & Golden Osetra Caviar
Pickled baby cucumber

Local Baby Greens, Anjou Pears & Keens Cheddar
Roasted hazelnut, honey-mustard cider vinaigrette

White Mushrooms Velouté, Truffle Sabayon
Warm truffle brioche

Main Course

Roasted Heritage Turkey
Sage-chestnut stuffing & quince-cherry chutney,
rosemary-apple compote, creamed kale & bacon

Grilled "Creek Stone Farm" Beef Tenderloin
Spinach, confit garlic jus, dry local horseradish, porcini bread pudding

Crusted Salmon & Citrus-Champagne Beurre Blanc
Cauliflower mousseline, roasted hazelnut, spinach, braised salsify

Wild Mushroom Arborio Risotto
Black winter truffles, sage-garlic brown butter

Dessert

Selection of British Cheeses
Truffle cheese, Stilton, Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), Rye crisps,
warm hazelnuts in honey, gooseberry jam, drunken fig, mendiants

Mandarin-Pistachio Baked Alaska
Spiced-confit cranberry

Christmas Pudding & Confit Kumquat
Whiskey cream

Milk Chocolate Tart & Chocolate Cappuccino
Cracked coffee beans, Cointreau crème glacée

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Sample Menu. Vegetarian and vegan menus available upon request.

New Year's Eve Menu

Served in Laurent at Café Royal

31st December

Three courses with a glass of Veuve Clicquot Brut £115 per adult — £65 per child

To Start

Curried Lobster Salad
Crispy rice

Keen's Cheddar Peppered Popover

Starter

White Mushrooms Velouté
Truffle sabayon, warm truffle brioche

Seared Devon Scallops
Parsnip purée, golden Osetra caviar, caramelized chicories,
Meyer lemon-caper brown butter

Kamchatka King Crab Nigiri (3 pieces)
Poached in lime butter, local wasabi

Pan Seared Foie-Gras
Quince & apple mostarda, Balsamic reduction, Mâche salad

Main Course

Roasted Cotswold Chicken
Mushroom duxelles, porcini mashed potatoes, chicken jus

Angus Fillet Rossini
Seared foie gras, wilted garlic spinach, brussel sprouts, Cabernet-truffle sauce

Roasted Halibut "Modern Muniere"
Cauliflower, sunchoke, preserved lemon butter nage

Butternut Squash Risotto
Sage brown butter, black truffle, Port reduction

Dessert

Warm Chocolate Ganache Tart "Paris Brest"
Milk crème glacée

Dark Rum Sticky Toffee Banana Pudding
Confit kumquat, caramelized pecan

Baked Alaska
Cassis sorbet & vanilla ice cream, Kirsch flambé

Selection of British Cheeses
Truffle cheese, Stilton, Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), Rye crisps
warm hazelnuts in honey, gooseberry jam, drunken fig, mendiants

If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.
A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request.



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Our gift vouchers make for the perfect gift:
Choose from luxurious overnight stays, dining experiences in our
restaurants and bars, an indulgent spa day or a monetary voucher
to give your loved one the freedom of choice.

Visit the gift section of our website www.hotelcaferoyal.com/gifts
call us on +44 (0)20 7406 3333 or speak to our Reception team.



GIFT VOUCHERS





THE SET

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