

Christmas Celebrations



The Cavendish
London



Christmas Magic at The Cavendish London

Experience the magic of our legendary location in the heart of Mayfair and Piccadilly this festive season and expect the warmest welcome, full of Christmas cheer at The Cavendish London.

Whether you choose to join us for Festive Afternoon Tea or attend one of our fabulous Christmas Party Nights, celebrate in style and enjoy all the seasonal delights this Christmas.

*Legendary Location,
Stylish Experience*



To make a reservation, please contact:

t: 020 7930 2111 | e: events@thecavendishlondon.com

81 Jermyn Street | St James's | London | SW1Y 6JF

www.thecavendishlondon.com



Festive Afternoon Tea

Feast on seasonal favourites with a Christmas themed Bottomless Afternoon Tea* at The Cavendish London.

£42.50
PER PERSON

Selection of

Sandwiches, Savouries, Scones & Pastries



Freshly Brewed

Newby Loose Leaf Tea or Coffee



Available from 11th November 2019
until 5th January 2020:

Served daily from 1:00pm - 6:00pm

Gluten free options are available with 48 hours advance notice.

*Free flowing champagne is served for one and a half hours.



For group bookings of more than 10 people,
please email: events@thecavendishlondon.com

Advanced
booking is preferred



Festive Dining

Toast the season over bubbles with friends, family or colleagues and enjoy a festive lunch or dinner at The Petrichor Restaurant & Bar.

from
£32.00
PER PERSON

from
£12.00
PER CHILD U12

Three Course Festive Lunch available
11th November until 21st December 2019:

Monday to Friday 12:00pm - 2:30pm



Three Course Festive Dinner available
11th November until 21st December 2019:

Monday to Thursday 5:30pm - 9:30pm

Friday, Saturday & Sunday 5:00pm - 9:30pm



Includes

Half a bottle of house wine per person,
Christmas party novelties and festive decorations

Menu opposite is a sample menu and subject to change, please contact events for updates. Maximum of 10 people dining at Petrichor Restaurant.

Please choose one option per course for the whole group or a minimum £5 supplement will be applicable per person.

Advanced booking
is preferred



Starter

Jerusalem Artichoke Soup (v)
artichoke ravioli, chive oil, caramelised walnuts

Barbecued Mackerel
beetroot, avocado, cucumber, lime yogurt, caviar

Duck & Chestnut Terrine
toasted brioche, spiced pear chutney, cranberry pureé, pickled onion



Main Course

Roasted Cod
cod, mussels, artichoke pureé, salsa verde, herbed gnocchi

Turkey Roulade
pigs in blankets, confit leg, chestnut, brussel sprouts, cranberry pureé

Butternut Squash Risotto (v)
crème fraiche, sage, beurre noisette, Parmesan, crispy rocket leaves

Roasted Spiced Cauliflower (v/vg)
spiced tomato chutney, raisin pureé, rice crisps, pomegranate



Dessert

Rich Traditional Christmas Pudding
vanilla custard, cranberries

Chocolate Mousse
chocolate sponge, raspberry sorbet

Selection of Ice Cream & Sorbet
ask your server for daily selection

Cheese Selection*
quince jelly, savoury crackers



Tea & Coffee

Mince Pie

*£3 supplement per person. (v) Vegetarian, (vg) Vegan.



Group Christmas Party Nights

Join friends and colleagues for a Christmas Party in our private dining rooms for an intimate lunch or dinner, suitable for a group of 10 to 70.

Should you need entertainment we will be happy to assist with the flower arrangements, a DJ and/or live music.*

from
£65.00
PER ADULT

Group Christmas Party Nights available from 11th November 2019 until 31st January 2020:

Please check availability - excludes Christmas Day, Boxing Day and New Year's Eve



Includes

Half a bottle of house wine per person, Christmas party novelties and festive decorations

Menu opposite is a sample menu and subject to change, please contact events for updates. Minimum of 10 people dining in one of our five event spaces.

Please choose one option per course for the whole group or a minimum £5 supplement will be applicable per person. *Charges apply.



Starter

Jerusalem Artichoke Soup (v)
artichoke ravioli, chive oil, caramelised walnuts

Devonshire Crab & Mackerel
apple jelly, beetroot, avocado, cucumber, lime yogurt, caviar

Duck & Foie Gras Terrine
toasted brioche, spiced pear chutney, cranberry pureé, chestnut



Main Course

Roasted Salmon
mussels, artichoke pureé, salsa verde, herbed gnocchi

Slow Cooked Turkey Breast
pigs in blankets, confit leg, chestnut, brussel sprouts, cranberry pureé

Pumpkin & Goat's Cheese Tortellini (v)
crème fraîche, Parmesan, crispy rocket leaves

Roasted Spiced Cauliflower (v/vg)
spiced tomato chutney, raisin pureé, rice crisps, pomegranate



Dessert

Rich Traditional Christmas Pudding
vanilla custard, cranberries

Chocolate & Pear
chocolate sponge, chocolate mousse, pear sorbet

Selection of Ice Cream & Sorbet
ask your server for daily selection

Cheese Selection*
quince jelly, savoury crackers



Tea & Coffee

Mince Pie

*£3 supplement per person. (v) Vegetarian, (vg) Vegan.

Side dishes
from £4.50 per bowl



New Year's Eve Celebrations

Let us take you into 2020 in style with a truly memorable evening.

Join us for a fantastic New Year celebration with champagne and canapés followed by a delicious five course dinner.

£89.00 PER PERSON £40.00 PER CHILD U12

Children under four dine for free

Five Course Dinner
available on 31st December:
Bookings from 5:30pm to 9:30pm

Includes

A glass of Champagne and canapés on arrival, party novelties and decorations

Menu opposite is a sample menu and subject to change, please contact events for updates. Maximum of 10 people dining at Petrichor Restaurant.

Please choose one option per course for the whole group or a minimum £5 supplement will be applicable per person.

Advanced booking
is required



Pre-Starter

Celeriac Veloute (v)

slow cooked egg, sourdough croute, onion, parsley

Duck & Foie Gras Ballotine

Granny Smith apples, pistachio, cherries, toasted brioche



Starter

Beetroot & Goat's Cheese Tart (v)

rocket leaves, black olive powder, parmesan crisp

Lobster & Salmon Ravioli

seafood bisque, spinach, caviar, micro leaves



Intermediate

Strawberry & Rose Granita (v)



Main Course

Beef Fillet

wild mushroom duxelle, dauphinoise potatoes

Black Truffle & Wild Mushroom Tortellini (v)

truffle cream sauce, Parmesan, rocket leaves



Dessert

Black Forrest

cherry sorbet, chocolate sponge, cream



Tea & Coffee

(v) Vegetarian, (vg) Vegan.



Stay the Night

Stay in the heart of Mayfair and Piccadilly and take advantage of our seasonal room rates over Christmas and into 2020.

The Cavendish London offers a retreat in the heart of London's West End and is within walking distance to some of London's most iconic attractions, art galleries, culinary offerings and world class shopping destinations.

from
£ **220.00**
PER NIGHT



Includes

WiFi and VAT



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View from the Penthouse



Penthouse



Petrichor Restaurant



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