



oneALDWYCH
LONDON

FESTIVE
AT ONE
2018



CONTENTS



1

PRIVATE EVENTS
PAGE 3

2

ENEKO
PAGE 9

3

FILM & FIZZ
PAGE 16

4

CHRISTMAS DAY
PAGE 17



5

COPORATE GIFTS
PAGE 18

6

STAYS
PAGE 19



7

CONTACT
PAGE 20



1

PRIVATE EVENTS

'Tis the season to eat, drink and be merry as you celebrate with family, friends and colleagues at One Aldwych.

With a large selection of seasonal menus and exclusive experiences on offer, our dedicated Events Team will ensure that your Christmas party sparkles.

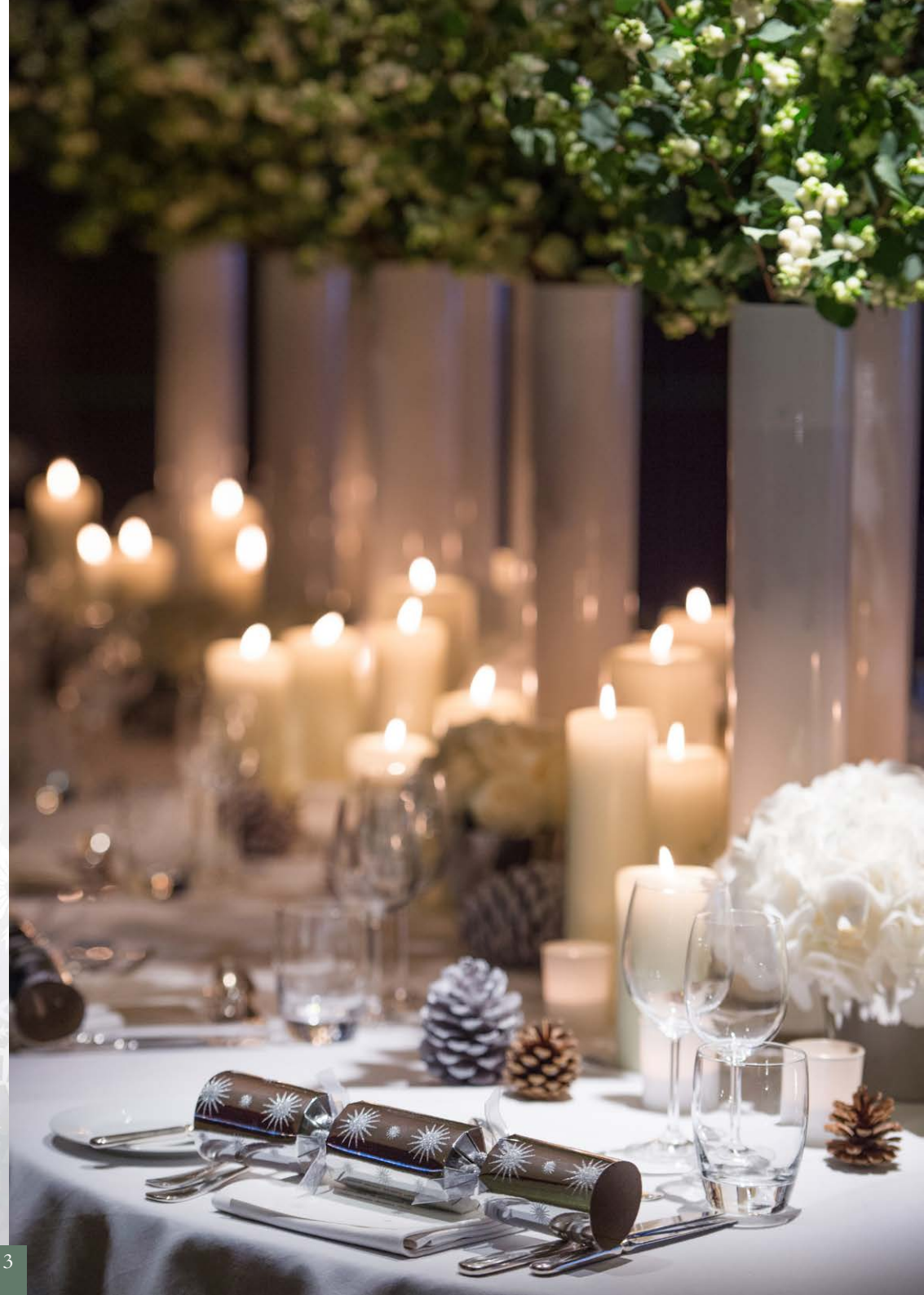
From drinks parties and decadent banquets in our contemporary private rooms, to exclusive dining experiences with Executive Chef Dominic Teague or even fun festive afternoon tea - make your Christmas party one to remember.

Private events can be held in the Lyceum, Adelphi and Novello Rooms, Lounge at One and Eneko Basque Kitchen & Bar. In these spaces we can accommodate anything from small parties of six guests, to larger events with 110 seated guests and up to 150 guests for a standing reception.

For more information about festive events, contact the Events Team on events@onealdwych.com

The following Christmas menus are available in our private dining rooms from 19 November to 31 December 2018.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Please ask the Events Team for information on food allergens or any special dietary requirements.





CANAPÉ MENU

Savoury

Cold Canapés

Montgomery shortbread, chive cream
Beetroot, creamed goat's curd, caramelised hazelnuts
Colchester crab, avocado, pink grapefruit
Smoked venison loin, cranberry relish
Compressed watermelon, feta, fennel pollen
Shredded duck wrap, cucumber, pomegranate
Smoked salmon mousse, brioche, cayenne pepper

Hot Canapés

Confit duck leg, smoked duck breast, crispy capers
Chicken ballotine, onion jam and sage
Celeriac velouté, winter truffle
Tartlets of leek, walnut and Devon blue cheese
Smoked haddock kromeski, grain mustard mayonnaise
Grilled spiced lamb kofte, pitta, minted yoghurt
Chestnut and mushroom velouté, tarragon

Sweet

Rhubarb and custard candyfloss
Pistachio and white chocolate cake pops
Chocolate éclair with chestnut cream
Apple and blackberry mess
Shortbread, poached cherries, vanilla crème fraîche
Christmas pudding parfait
Mini mince pie crumbles

Six canapés - £20 per person (available before dinner only)

Eight canapés - £26 per person

Ten canapés - £32 per person

Twelve canapés - £38 per person

Additional canapés can be ordered for £4 per piece

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.

BOWL FOOD MENU

Savoury

Scottish salmon and smoked haddock pie
Arancini, tomato fondue, basil
Wild mushroom, chestnut cream, winter truffle
Braised beef in red wine, celeriac, parsley
Chipolatas wrapped in bacon, creamed mash
Fish and chips, tataré sauce

Sweet

Vanilla cheesecake, mandarin, honeycomb
Valrhona chocolate mousse, chestnut, cranberry
Apple and cinnamon oat crumble, Cornish cream
Mulled wine jelly, custard

£8 per bowl

Items are served in individual bowls

Please select a minimum of two bowl food options per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.





FESTIVE MENU

Glass of Champagne and canapés (3 pieces per person)

Starters

Smoked salmon mousse, preserved lemon, Exmoor caviar, watercress
Breast of Yorkshire partridge, celeriac, apple, blackberry
Heritage beetroot, goat's curd, caramelised hazelnuts

Mains

Breast of Holly Farm turkey, leg stuffed with chestnuts, sprouts, cranberries
Fillet of sea bass, langoustine reduction, glazed parsnip, young spinach
Hand-rolled potato gnocchi, wild mushrooms, Perigord truffle

Desserts

Warm spiced apple crumble, cinnamon crème anglaise
Valrhona chocolate mousse, mandarin, cranberry
Traditional Christmas pudding, candied orange, brandy cream

Tea, coffee, mini mince pie crumbles

£95 per person

Please kindly select one dish per course for the entire party

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.

WINTER CHEF'S EXPERIENCE

Wow your guests with a tailored festive dining experience. Enjoy a glass of Champagne and a selection of delicious canapés on arrival before a personal introduction from Executive Chef Dominic Teague and a five-course signature menu.

Sample Signature Menu

Champagne and canapés (5 pieces per person)



Salt-baked celeriac, truffle yoghurt, roasted hazelnut vinaigrette, wood sorrel



Scottish langoustine, poached pear, cured Cumbrian ham



Heritage beetroot, goat's curd, foraged herbs



Loin of Highland venison, parsnip, ceps, juniper jus



Pressed apple, bitter chocolate ganache, pistachio, blackberry



Tea, coffee, petits fours

**£130 per person in a private room
(minimum of 10 guests)**

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.





PRIVATE AFTERNOON TEA

Host an original Christmas event with a private afternoon tea party. Our ever-popular Charlie and the Chocolate Factory inspired tea has been given a festive twist. Match it with a smoking Cocktail Charlie or a glass of Champagne for a fun festive treat.

Sandwiches

Smoked salmon, cream cheese and chive on poppy seed bread
Roast pepper and avocado tortilla wrap
Turkey and cranberry on rye bread

Savoury

Chestnut and caramelised onion quiche
Montgomery Cheddar and mustard scones, bacon jam

Sweet

Golden egg, vanilla cheesecake with mandarin purée
Marzipan chocolate milk
Gingerbread cake pop, white chocolate and violet popping candy
Mulled wine jelly and custard
Home spun candyfloss
Cinnamon glazed brioche bun
Chocolate financier
Festive fruit scones, winter berry jam, clotted cream, eggnog curd

**£66 per person with a glass of Lallier Grande Réserve Champagne
or a Cocktail Charlie**

£69 per person with a glass of Lallier Grande Rosé Champagne



A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.



2

CHRISTMAS IN ENEKO BASQUE KITCHEN & BAR

Eneko Atxa is one of the world's most accoladed chefs and Eneko Basque Kitchen & Bar is the most relaxed member of his restaurant family.

Northern Spain's soulful Basque Txoko (cho-ko) culture is our inspiration. It's people getting together to feast and catch up. Celebrate the festive season with a casual gastronomic gathering. Enjoy relaxed conversation and laughter as you feast on traditional dishes made modern, choose from sharing and not-sharing plates.

With space for up to 110 for a seated meal and 150 for a standing reception, Eneko Basque Kitchen & Bar is atmospheric for exclusive parties, as well as smaller gatherings.

The following Christmas menus are available in our Eneko Basque Kitchen & Bar from 20 November to 29 December 2018.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Please ask the Events Team for information on food allergens or any special dietary requirements.

ENEKO BASQUE KITCHEN & BAR

EXCLUSIVE USE CANAPÉ MENU

Savoury

Croquetas
Iberico ham
Idiazabal cheese (v)

Gildak
Gordal olive, anchovies, piperrak

Traditional Talo (v)
Crispy corn talo, heritage tomatoes, basil emulsion

Oxtail on Milk Bread
Mushroom duxelle

Anchovy and Tomato Compote
Sourdough bread

Smoked Eel Brioche
Anchovy emulsion

Hake Tempura
Parsley emulsion

Credito Caliente
Basque muffin, Iberico ham, tomato

Sweet

Torrija (v)
Basque vanilla sponge, caramel crumble ice cream

Bonbons (v)
Red wine, chocolate

Six canapés - £20 per person
Eight canapés - £26 per person
Ten canapés - £32 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.





ENEKO BASQUE KITCHEN & BAR

EXCLUSIVE USE SIGNATURE MENU

Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion



Marinated Red Mullet



Cerdito Caliente

Basque muffin, Iberico ham, tomato



Trigo (v)

Wheat pasta, red pepper sauce, egg yolk, shaved truffle



Grilled Salmon Fillet

Mussels, asparagus, peas



Seared Duck Breast

Julienne of king oyster mushrooms, pickled red onion



Light Peanut Sponge Cake

Dark chocolate ice cream



Raspberry Macaron

Basil ganache

£125 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergies or any special dietary requirements.



ENEKO BASQUE KITCHEN & BAR

EXCLUSIVE USE LUNCH AND DINNER MENU

Starters

Traditional Talo (v)
Crispy corn talo, heritage tomatoes, basil emulsion

Beetroot Tartare (v)
Soufflé potato, barbeque sauce

Basque Duck Liver Parfait
Txakoli wine-soaked apple compote

Trigo (v)
Wheat pasta, red pepper sauce, egg yolk, shaved truffle

Mains

Hake Tempura
Red pepper sauce, parsley emulsion

Grilled Salmon
Mussels, asparagus, peas

Seared Duck Breast
Julienne of king oyster mushrooms, pickled red onion

Arroz de Setas (v)
Basque oyster mushroom risotto, ceps emulsion

Desserts

Torrija
Basque vanilla sponge, caramel crumble ice cream

Strawberry Sorbet
Rose marshmallow

Basque Cheesecake
Idiazabal ice cream

Gatzatua & Rosemary
Rosemary & chocolate cremoso, sheep's milk curd

£75 per person

Please kindly select one dish per course for the entire party

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.



ENEKO BASQUE KITCHEN & BAR

FOUR-COURSE SHARING MENU 1

Pintxos

Croquetas Selection
and
Iberico Ham on Crystal Bread

Starters

Traditional Talo (v)
Crispy corn talo, heritage tomatoes, basil emulsion
and
Suckling Pig Tempura
Slow-cooked pork shoulder, bacon sauce

Main Courses

Hake Tempura
Red pepper sauce, parsley emulsion
and
Braised Pork Cheeks
Mushroom emulsion

served with
Grilled tenderstem broccoli and mashed potato

Desserts

Torrija
Basque vanilla sponge, caramel crumble ice cream
and
Strawberry Sorbet
Rose marshmallow

£60 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.

ENEKO BASQUE KITCHEN & BAR

FOUR-COURSE SHARING MENU 2

Pintxos

Croquetas Selection
and
Oxtail on Milk Bread
Slow-cooked oxtail, Idiazabal cheese

Starters

Traditional Talo (v)
Crispy corn talo, heritage tomatoes, basil emulsion
and
Txipirones en su Tinta
Basque style squid in ink sauce

Main Courses

Hake Tempura
Red pepper sauce, parsley emulsion
and
Txuleta
Rib of beef
and
Rack of Lamb

served with
Grilled tenderstem broccoli, mashed potato and green salad

Desserts

Basque Txakoli Sorbete
and
Gatzatua & Rosemary
Rosemary & chocolate cremoso, sheep's milk curd

Tea or coffee

£80 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.





ENEKO BASQUE KITCHEN & BAR

VEGETARIAN SHARING MENU

Pintxos

Idiazabal Cheese Croquetas
and
Tortilla
Potatoes, eggs

Starters

Traditional Talo (v)
Crispy corn talo, heritage tomatoes, basil emulsion
and
Beetroot Tartare
Soufflé potato, barbeque sauce

Main Courses

Arroz de Setas
Basque oyster mushroom risotto, ceps emulsion
and
Basque Menestra
Winter vegetable stew, slow-cooked egg, parsley emulsion

served with
Grilled tenderstem broccoli and mashed potato

Desserts

Torrija
Basque vanilla sponge, caramel crumble ice cream
and
Basque Cheesecake
Idiazabal ice cream

£60 per person

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergies or any special dietary requirements.

3

PRIVATE FESTIVE CINEMA EXPERIENCE

Celebrate this Christmas with a private festive movie party in our luxurious 30-seat Screening Room. Enjoy a screening with a glass of Lallier Champagne and popcorn, followed by either a festive afternoon tea inspired by Charlie and the Chocolate Factory or a fabulous two or three-course lunch or dinner in one of our private rooms.

Two-course meal or afternoon tea - £95 per person

Three-course meal - £105 per person

*Available from Monday 19 November 2018 to Tuesday 1 January 2019 for up to 30 guests.
Please note that the film must be supplied by the guest on either DVD or Blu-Ray Disc.*

Minimum spend on catering is £1,900. All prices are inclusive of VAT at the current rate.
There is an additional optional service charge of 12.5% for food and beverage within this package.

FILM & FIZZ

Alternatively, enjoy one of our scheduled Festive Film & Fizz experiences during November and December. Sip a glass of Champagne as you watch a classic Christmas film followed by dinner in Indigo.

**Three-course dinner, film screening and Champagne
- £58 per person**

22, 23 & 25 November – Love Actually
26 & 27 November – Home Alone
28, 29 & 30 November – The Holiday
6, 7 & 8 December – Miracle on 34th Street
13, 16 & 17 December – White Christmas
18, 19, 20, 21, 22 & 23 December – It's A Wonderful Life

*For more information about Festive Film & Fizz,
please contact Indigo Reservations on indigo@onealdwych.com*



4

CHRISTMAS DAY

Let someone else roast the turkey this year and join us on Christmas Day for a fabulous feast. Our Christmas Day menu will be served in Indigo and can also be enjoyed by groups in a private dining room.

Glass of Champagne and canapés

Starters

Home-cured salmon, crab beignets, honey mustard dressing
Celeriac velouté, rosemary oil
Venison tartare, soft poached quail's egg, parsnip, celery leaf
Braised pork belly, Scottish langoustine, apple, crackling

Mains

Twenty-eight day dry-aged sirloin of Scottish beef, Yorkshire pudding, horseradish sauce
Holly Farm turkey breast, leg stuffed with chestnut and sage, bacon-wrapped chipolatas
Brixham sea bass, salt-baked Jerusalem artichoke, ceps, red wine jus
Potato terrine with winter truffle, heritage carrots, mushroom duxelle

All served with family style vegetables:
duck-fat roast potatoes, crushed swede and carrot, sprouts with glazed chestnuts

Desserts

Traditional homemade Christmas pudding, brandy sauce
Christmas pudding parfait, cranberry, chestnuts, mandarin
Spiced apple crumble slice, blackberry ice cream
Selection of British farmhouse cheese, mulled wine jelly, oatcakes

Tea, coffee and petits fours

£110 per person
(available in a private dining room with a minimum of 10 guests)

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Please ask the Events Team for information on food allergens or any special dietary requirements.



5

CORPORATE GIFTS

Give the gift of luxury this Christmas.

For something different this gifting season treat someone to an experience to remember at One Aldwych. Our beautifully packaged gift vouchers can be sent for you to give in person or to the lucky recipient directly.

Choose the perfect gift for each recipient from bar experiences to dining, spa treatment vouchers and overnight stays.

Browse our catalogue to see the full selection onealdwych.com/gifts

6

YOUR FESTIVE STAY

Visit London's iconic Covent Garden at the most magical time of year with a winter break at One Aldwych. Lace up your skates and glide around the ice rink in the beautiful Somerset House, feed the reindeers at Covent Garden Piazza and shop till you drop at the local boutiques and designer shops.

Explore our exclusive packages which offer exciting extras to help you get the most from your stay and your visit to the capital this Christmas.

For more information visit onealdwych.com/offers

There are great group rates available when booking eight rooms or more in the run up to Christmas and over the holiday season. Talk to our Events Team to discuss your requirements.

Tel: 020 7300 0500 E: reservations@onealdwych.com
or for group enquiries, please contact events@onealdwych.com





7

CHRISTMAS AT ONE ALDWYCH

To discuss your festive party, book a viewing of one of our private rooms or for more information, please contact our Events Team on 020 7300 0700 or email events@onealdwych.com.

We look forward to welcoming you to One Aldwych to celebrate this festive season.

One Aldwych, London WC2B 4BZ
+44 (0)20 7300 1000 onealdwych.com