

## Festive Season at The Londoner



This Festive Season, the capital's super-boutique hotel [The Londoner](#) is greeting guests with 16 stories of joy, festivities, music and wonderful feasts. Escape from winter winds into the warmth, as the crackling fire in the lobby spreads its amber glow, alongside twinkling lights and the scent of pine, creating a backdrop to seasonal activities and soothing holiday bliss.

Treat yourself and your loved ones to one or more of the many joyous festivities taking place at The Londoner this holiday season. From luxury overnight experiences, luxury pampering in the wellness retreat, to a programme of festive activities, there is something for everyone: locals, Londoners, and holidaymakers alike. Welcome to Christmas at The Londoner.

\*\*\*

### Food & Beverage

#### **Festive Afternoon Tea at The Stage**

Available from the 13th November, [The Stage](#) at The Londoner is offering a magnificent Festive Afternoon Tea, complete with all the classic accompaniments and artisanal cakes inspired by the season's joys. Crafted by Executive Pastry Chef, Sarah Mountain, the sweet treats include *Festive Forest*, a delightful patisserie made with Valrhona Guanaja mousse, passion fruit and ginger jam, popping candy, chocolate glaze and gold leaf speckle; and *Igloo*, combining Bourbon apple compote and cinnamon sponge hiding within a white chocolate ganache igloo, dusted in coconut snow. The perfect post-shopping, pre-theatreland pitstop, the Festive Afternoon Tea starts at £55 per person and

comprises of champagne, luxury tea from The East India Tea Company, a selection of sandwiches, picture-perfect artisanal cakes, and freshly baked scones - all served to live music performed on The Stage's grand piano to set the scene. Available to book [here](#).

### **Champagne & Caviar at The Stage**

For those looking for a classic celebration, The Stage is offering the epitome of luxury with Dom Pérignon, 2013, an elegant and full-bodied vintage, available by the glass (£60) and bottle (£350), alongside a complimentary offering of Royal Oscietra Caviar. Renowned for its excellent quality, Royal Oscietra has a nutty flavour with a light aroma of hazelnuts and a softness on the palette - A perfect accompaniment to Dom Pérignon's 2013 vintage. Available to book [here](#).

### **Whitcomb's Festive Menus**

Bringing in the festive spirit from 13th November, [Whitcomb's](#) will be offering decadent set menus for groups of 9+, inspired by the Mediterranean culinary traditions. Diners will be greeted with a glass of Gusbourne Brut Reserve 2022 and have the option of choosing from two courses at £42 or three courses at £48. To begin the dining experience, starters include *Steak Tartare with lemon zest and parmesan*; or *Smoked duck carpaccio served with spiced orange dressing and pine nuts*. Main courses will see Whitcomb's much-loved *Pan-fried Sea Bass* and *Wild Mushroom Risotto with aged parmesan and black truffle*, and for those opting for something sweet, there will be a *Spiced Mandarin Mousse with whipped yogurt and shortbread*, and a decadent *Bailey's Caramel Bar served with salted caramel ice cream*.

### **Christmas Eve in Whitcomb's**

On Christmas Eve, guests will be able to revel in the festive excitement at The Londoner's signature restaurant, [Whitcomb's](#). Guests will enter the restaurant through doors adorned with gold wreaths and be greeted by the welcoming Whitcomb's team, who will seat them for the start of an exquisite four-course feast of French and Mediterranean favourites, priced at £130 per person.

The menu makes for the perfect drawn-out dinner with loved ones, commencing with starters of indulgent *Steak Tartare* or the lighter option of *Portobello Mushroom Carpaccio with Dijon mustard and aged balsamic*, followed by a pasta course of *Lobster Linguine with San Marzano tomatoes and garlic* - or typical of Italian culinary tradition, *White Fish Tortellini with Calabrian chilli and lemon zest*. The main course features luxurious offerings such as *Rib-Eye Steak* and *Whole Baked Turbot*. To finish, guests can enjoy desserts including *Winter Crumble served with warm apple compote and mulled wine ice cream* or a *Spiced Mandarin Mousse with whipped yogurt and shortbread biscuit*.

### **Christmas Day in Whitcomb's**

For those wanting to enjoy Christmas dinner in the hands of the hospitable team at The Londoner, [Whitcomb's](#) will remain open on 25th December and will be marking the most decadent day of the year

with a five-course lunch and supper menu, priced at £195 per person and served with a glass of Veuve Clicquot Brut Champagne.

The menu will commence with an amuse-bouche of *Beetroot and Balsamic Tart with saffron aioli*, followed by an option of three entrées, including the crowd-pleasing *Smoked Duck Breast Salad*. An interlude will be had for a palate cleansing *Granita of Billecart Salmon Brut Rosé Champagne and Amalfi Lemon* before impressive main dishes of *Seared Beef Fillet served with caramelised apples, parsnips and shavings of black truffle*, alongside *Corn-fed Chicken*, and a meticulously presented *Butternut Squash Mille-Feuille*. Offering an indulgent and sweet finish to guests' festive feast, desserts will include the show-stopping *Baileys Torte with salted caramel ice cream*; a traditional *Christmas Pudding*; and *Blackcurrant Delice with apple compote and candied chestnuts*, rounded off with *Petits Fours of Orange and Gingerbread White Chocolate Truffles and Milk Chocolate Bonbons*.

### **Christmas, 8 at The Londoner**

Spend the night of Christmas atop The Londoner Hotel at the decadent Izakaya rooftop bar, 8 at The Londoner. Guests will be met with a curated selection of the finest whisky, sake, Japanese-inspired cocktails and wine. Surrounded by the breathtaking views of London, or the inviting glow of the Shima Garden's fire pit, guests will be able to dine from 8 at The Londoner's signature menu of Japanese small plates, including *Lobster Tempura with a citrusy blend of ama ponzu*; alongside *Sliced Ribeye served with a delicate truffle and wasabi butter*.

### **New Year's Eve, 8 at The Londoner**

Boasting a view of London's iconic skyline and a front-row seat of the capital's iconic fireworks, guests visiting The Londoner's exclusive rooftop bar, 8 at The Londoner, can ring in 2023 in style with a variety of package experiences. Table reservations are available with a minimum spend of £350 per guest, which allows each party to curate their own food and drink selection from the à la carte menu, which features signature dishes such as *Gyoza Tacos of Seared Beef or Lobster*; *Chilean Sea Bass served with shiso salsa*; or *Japanese-Style Poussin roasted with lemon and miso butter*. Guests can also opt for pre-curated experiences, starting at £700 per table. These include signature cocktails, a bottle of champagne, a signature small plate dining experience, and bottled water. For those looking to celebrate in ultimate decadence, semi-private booths are available and include a magnum of Belvedere vodka, a magnum of Armand de Brignac champagne, signature small plate dining experience, and bottled water. From 8-14 guests, starting at £2,800 per booth.

### **New Year's Eve in Whitcomb's**

Those looking for a formal affair for New Year's Eve can enjoy a sit-down supper of signature French and Mediterranean classics at Whitcomb's. The supper will take place across two sittings - 5.30 - 6.30 pm and 8.00 - 9:45 pm, with the early sitting enjoying a 4-course menu and a glass of Veuve Clicquot Brut for

£130 per person and the later sitting featuring an exquisite 5-course menu with a glass of Veuve Clicquot Brut on arrival and during the midnight toast, complete with live entertainment at £195 per person.

### **New Year's Eve in Joshua's Tavern**

Offering a convivial evening of celebrations, Leicester Square's local, Joshua's Tavern, will be open from 4 pm for an evening of live entertainment and a selection of their famous gins, tank beers, and gastro bites.

\*\*\*

### **Overnight Experiences**

The Londoner's overnight packages are gift-wrapped with the season's finest experiences to make Christmas in London that extra bit magical. The Londoner's '**A Magical Christmas Stay**' package has your Christmas activity covered between *Sunday 24th December to Wednesday 27th December*.

Check in to The Londoner and enjoy exquisite drinks and dining across Whitcomb's, 8 at The Londoner, The Residence, Joshua's Tavern and The Stage throughout the three days. From bespoke five-course dinners, to savoury nibbles and mulled wine, to a glass of Veuve Clicquot Brut, it is the perfect spot for a festive getaway. The three-day festive experience also includes traditional festive experiences, such as St Paul's Carol Service and the annual Midnight Mass at St Martin-in-the-Fields. The Londoner will arrange everything needed for the ultimate festive getaway in the city. Full itinerary [here](#).

\*\*\*

### **Winter Wellness**

Pamper yourself with specialised facials to prevent post-party puffiness, relax with a festive manicure, or get the perfect haircut at The Retreat's hair salon and gentlemen's barber. Offering hand picked style and beauty brands, [The Retreat](#) is there to help guests and members look their best under the mistletoe with a range of special offers this festive season.

Available 30th November to 31st January, The Retreat will offer special winter packages for those looking for some Winter revitalisation. Introducing the **Cosy Day Package**, including two hours in the spa, a 60-minute treatment of a back scrub, back massage with hot stones, mini facial and scalp or foot massage, as well as a complimentary smoothie from the Refuel bar. For those looking to spend some time with their loved one, The Retreat is also offering the **Cosy Winter Days Package**, including a Couples Candle Massage, two hour use of the facilities, an exclusive gift to take home, and a glass of Champagne each.

Throughout December, with every Cut and Blow Dry, Colour or Hair Up Booking, award-winning hairstylist **Hiro Miyoshi Hair & Beauty** will add on a complimentary Nashi Treatment, designed to enrich

hair with collagen, elastin and keratin. **Joe Vipond's Gentleman Grooming** will be offering gift vouchers available to purchase for that special someone, and when buying a gift voucher over £150, guests will receive a complimentary hair product by Balmain Hair Couture.

\*\*\*

### **Festive Fun**

Fill your diary with seasonal entertainment and activities. From festive quiz nights to wreathmaking, The Londoner's festive programme brings good cheer to one and all.

Spend a few seasonal hours creating your own festive arrangements in The Londoner's beautiful courtyard with **Christmas Wreath Making** on *Saturday 9th December*, surrounded by scented foliage, the hum of carols and an abundance of festive cheer.

A festive edition of the popular **quiz night** will also be taking place at Joshua's Tavern on *Wednesday 22nd November* and *Wednesday 20th December*, where Radio star and TV presenter Gavin Inskip will be hosting a Christmas special with exclusive prizes on offer. Fancy a night for two at The Londoner? Take the gamble and join in.

\*\*\*

### **Halcyon Days Baubles**

This year, limited-edition **Halcyon Days Baubles** have been designed exclusively for The Londoner. Established in 1950 as an emporium of antique gifts in Mayfair, Halcyon Days produces the most exquisite enamelware, luxury gifts and English fine bone china, and is one of only fourteen companies in the world to hold all three Royal Warrants.

Inspired by the blue faience tiles adorning the building's exterior, the first edition baubles will be available to purchase from the lobby at the hotel. An exceptional gift and unique decoration, it is the perfect gift this festive season.

***ENDS***

#### **NOTES TO EDITORS:**

Further information and bookings for Festive Season at The Londoner can be found on the website [here](#).

#### **PR CONTACT:**

[thelondoner@purplepr.com](mailto:thelondoner@purplepr.com)

#### **EDWARDIAN HOTELS LONDON:**

[Edwardian Hotels London](#) is one of the UK's largest privately owned hotel groups, which has been operating and developing its hospitality portfolio, including upscale five- and four-star luxury hotels, since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

The Londoner, Edwardian Hotels London's latest opening, is the world's first super boutique hotel in London's Leicester Square and incorporates 350 bedrooms and suites, six concept eateries and bars, The Residence, The Retreat, private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

Edwardian Hotels London also owns and operates [The May Fair](#), [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, 10 Radisson Blu Edwardian hotels across London and a range of luxury restaurant and bar brands, including the award-winning Kitchen concept restaurants; [May Fair Kitchen](#), [Bloomsbury Street Kitchen](#), [Peter Street Kitchen](#), [Leicester Square Kitchen](#), [Monmouth Kitchen](#) and [May Fair Bar](#), as well as [Steak & Lobster](#) and [Scoff & Banter](#).