

Festive Feasts and Merry Moments: Celebrate the Holidays at The Londoner



This festive season, [The Londoner](#), the world's super boutique hotel, invites visitors to raise a glass to the celebrations. Whether guests are travelling to London for the holidays or looking for a luxurious staycation, The Londoner offers the perfect winter getaway filled with delicious food, lively music, and joyful cheer, all set in a warm, festive atmosphere.

Whitcomb's Festive menus

Begin the fine festive eating at [Whitcomb's](#). The Londoner's signature restaurant, with their Festive Set Menu available from 11th November until 22nd December. Guests can indulge in two courses at £42 or three at £48 per person, accompanied by a glass of Gusbourne Blanc de Blancs or a spiced French Martini. For a luxurious option, the Bespoke Dining Experience offers a menu paired with Veuve Clicquot for £95 per person. Available to book [here](#).

Festive Afternoon Tea at The Stage

The Londoner's Champagne Bar, The Stage, welcomes guests for a quintessentially festive afternoon tea in association with Maison Ruinart, served daily from 12:30pm - 4pm. Savour seasonal sandwiches, fresh scones and handcrafted patisseries curated by chefs using traditional flavours and accompanied with The East India Company's loose leaf teas from the world's finest estate, or guests can opt to a Champagne from The Stage's most favoured maisons. Available to book [here](#).

Christmas Eve & Christmas Day at Whitcomb's

For those looking to relax over the Christmas holidays, Whitcomb's will host bespoke menus across Christmas Eve and Christmas Day. Ideal for families and friends to gather to toast to the festivities, starting the 24th with a bespoke four-course menu at £130 per guest with exclusive dishes on the menu.

Exclusively on 25th December, guests can sit down and leave Christmas dinner in the hands of the Whitcomb's team for their Jour De Noel, five-course menu with a glass of Veuve Clicquot Brut for £195 per person to mark the most joyous day of the year.

The decadent menu offering will operate across a lunch sitting, 12:30-4pm and a dinner sitting, 6pm-10pm, commencing with an Amuse-Bouche, followed by an option of three appetisers, then an interlude will be had for a palate cleanser before moving onto the impressive main courses. The main event consists of *Black cod, with cauliflower vanilla cream, broad beans, white wine cream sauce and scotch bonnet oil*, the *Aged beef tenderloin, with chestnut mushroom purée, winter root vegetables and rosemary red wine jus*, and the meticulously presented, *Aubergine and pecan agnolotti*. With an indulgent finish of *Madagascar vanilla yule log, with chestnut caramel, beetroot and pistachio sablé*, or a staple *Christmas pudding, with brandy sauce*. All rounded off with Petit Fours of *Champagne and rose bon bons* and *Gingerbread ganache truffles*.



Christmas Eve is available to book [here](#) and Christmas Day is available to book [here](#)

8 at The Londoner: Christmas Day

Ascend The Londoner on Christmas night to their decadent Izakaya rooftop bar, [8 at The Londoner](#) from Japanese infused dishes. Taking Christmas day to new heights, diners can wind down with a rare collection of whisky, sake and wines, as well as innovative cocktails whilst taking in the breathtaking views of the city or cosying up in front of the fire pit in the Shima Garden from 5pm-10pm.

Available to book [here](#).

Festive Fun

For a little competition over the festive period, Joshua's Tavern are hosting their festive quiz edition. Hosted by Radio star and TV presenter Gavin Inskip, he will host a Christmas Special with exciting prizes, think a night for two at The Londoner. On Wednesday 6th November and Wednesday 11th December, from 7pm - 9pm. Book [here](#).

Throughout the period, Joshua's Tavern will also be supplying all festive tipples with Mulled Wine on the menu, made with a velvety blend of Veramonte Carmenere, Cointreau, chestnut, orange and warming spices.

Winter Wellness

The festive season at The Londoner is the perfect time for pampering. Guests can prepare for the celebrations by indulging in treatments at [The Retreat](#), the hotel's serene wellness sanctuary. Here, they can rejuvenate their spirits with an array of spa services designed to provide ultimate relaxation and refreshment. From soothing massages to revitalising facials, each treatment is tailored to help guests unwind and embrace the holiday spirit.

Cosy Day Package

Guests can also relax this winter with an indulgent spa escape at The Retreat. They can immerse themselves in two hours of pure bliss, enjoying the tranquil pool, hydro pool, steam room, sauna, and cosy cabana beds. After unwinding, guests will be treated to a blissful 60-minute Calm & Collected Massage delivered by expert therapists. To top off their day of pampering, guests can enjoy a delicious, nourishing complimentary smoothie from Refuel. This luxurious package is available for £185 per person, Monday to Friday, from 8th November to 31st December. Available to book [here](#).

Cosy Winter Day (for two) Package

This luxurious couples' spa package offers two hours of relaxation in the pool and poolside cabanas, followed by a deeply soothing 1.5 hour Couples Signature Facial and Hibernation Massage. To top it all off, guests will each enjoy a glass of champagne. Priced at £565 per couple, this unforgettable experience is available Monday to Friday from 8th November to 31st December. Available to book [here](#).

Gentlemen's Self-Care Special

Guests can treat themselves to the ultimate festive grooming experience with the Luxury Christmas Grooming Package from Joe Vipond tailored for the modern man seeking style, sophistication, and revitalisation this season. This exclusive package includes a hair wash, a precision haircut, and expert styling, followed by the Black Platinum Facial by Mavex. This premium Swiss treatment utilises active carbon to deeply cleanse, detoxify, and hydrate the skin, leaving it refreshed and glowing. Guests will



finish off their experience with a complimentary festive cocktail, all for £175, available from 1st to 31st December. Available to book [here](#).

Luxury Hair Care Offer

Exclusively from 1st-31st December, rejuvenate the hair for a fresh look in the new year with a Cut & Blow Dry, Hair Up Style or Colour Treatment with Hiro Miyoshi Hair & Beauty at The Londoner and receive a complimentary Nashi Treatment worth £55 – a luxury formula designed to enrich hair with collagen, elastin and keratin.

The Londoner Bauble by Halcyon Days

Founded in 1950 as a treasure trove of antique gifts in Mayfair, Halcyon Days is renowned for its bespoke enamelware, luxurious gifts, and exquisite English fine bone china. This limited-edition bauble, designed exclusively for The Londoner, draws inspiration from the beautiful blue faience tiles that embellish the exterior of the hotel. The Londoner bauble is available for purchase at the hotel or by emailing guestexperience@thelondoner.com.

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Notes to Editors

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

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Edwardian Hotels London

[Edwardian Hotels London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasmin Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.

[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel 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.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award-winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [The May Fair Bar](#).