



Christmas and New Year Festivities 2023

THE ROYAL HORSEGUARDS HOTEL

Christmas is truly special at The Royal Horseguards Hotel and One Whitehall Place. Our Gladstone Library is a magnificent setting for a grand event. Our elegant private dining rooms are ideal for a more intimate gathering.

Our festive dining and New Year's Eve celebrations perfectly capture the magic of this most wonderful time of year. Join us for a season of sparkling festivities in one of London's most spectacular locations.



Food and beverage choices, and dietary requirements, must be confirmed to the hotel no later than 7 days prior to the start date of the event.

Festive Lunch & Dinner in One Twenty One Two

Planning a pre-Christmas get-together with friends, family or co-workers? Enjoy superb festive dining with a glass of Champagne.

Dates and Prices

Available 24th November - 22nd December

Lunch: 12.30 - 3pm

Dinner: 5pm - 9pm

From £55 per person

Glass of Champagne or a non-alcoholic alternative on arrival

Starters

Slow-braised chicken & apricot pressed pave, tomato & onion relish, baby leaves, ciabatta crostini

Beetroot-cured smoked salmon, dill & fennel salad, citrus sour cream, herb cress *(gf)*

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, coco yoghurt *(vg, gf)*

Mains

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, turkey jus

Braised feather blade of beef, scallion whipped potato, honey roasted carrots & parsnips, tenderstem broccoli, Marsala wine sauce

Pan-seared seabass, parsley mash, red pepper coulis, tenderstem broccoli, shellfish bisque, herb oil

Wild mushroom risotto with cep dust, truffle emulsion, vegan Italian hard cheese crisps *(vg)*

Desserts

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble *(v)*

Mango & passion fruit cheesecake *(v)*

Belgian chocolate & raspberry torte, raspberry sorbet *(vg)*

British cheese selection, red onion chutney, celery, crackers *(v)*

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Tea & coffee

To book call 020 7523 5062 or email 1212royalhorseguards@guoman.co.uk

Menu subject to change due to product availability.

Private Christmas Parties in One Whitehall Place

The magnificence of one of London's most historic buildings will give your Christmas event a real sense of occasion. You and your guests will enjoy a welcome glass of fizz, a sumptuous three-course meal, plus the option to add-on entertainment packages.

Dates and Prices

Available 24th November - 22nd December
From midday onwards

From £110 per person

Package Includes

- Private room hire
- Sparkling wine
- 3-course festive dinner
- Mince pies, tea & coffee
- Half a bottle of house wine
- Half a bottle of water
- Christmas novelties



Starters

Slow-braised chicken & apricot pressed pave, tomato & onion relish, baby leaves, ciabatta crostini

Beetroot-cured smoked salmon, dill & fennel salad, citrus sour cream, herb cress *(gf)*

Spiced roast pumpkin soup, toasted pumpkin seeds, crispy onions, herb oil, coco yoghurt *(vg, gf)*

Smoked duck breast with duck liver parfait, truffle whipped crème fraiche, fig relish, baby leaves, brioche *£5 supplement*

Cornish crab meat & Atlantic prawn salad, whipped avocado, pineapple carpaccio, pink grapefruit confetti, Sakura cress, vinaigrette, rye crouton *£10 supplement*

Mains

Roast turkey ballotine with sage & onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, turkey jus

Braised feather blade of beef, scallion whipped potato, honey roasted carrots & parsnips, tenderstem broccoli, Marsala wine sauce

Pan-seared seabass, parsley mash, red pepper coulis, tenderstem broccoli, shellfish bisque, herb oil

Wild mushroom risotto with cep dust, truffle emulsion, vegan Italian hard cheese crisps *(vg)*

Slow-roast rump of lamb, potato gratin, grilled courgette, black olive, tomato & artichoke salsa, rosemary reduction *£10 supplement*

Pan-fried fillet of beef, compressed potato terrine, foraged mushroom, celeriac purée, wilted spinach, glazed chateau carrots, Madeira jus *£15 supplement*



Desserts

Christmas pudding, brandy sauce, rum & raisin ice cream, biscuit crumble *(v)*

Mango & passion fruit cheesecake *(v)*

Belgian chocolate & raspberry torte, raspberry sorbet *(vg)*

British cheese selection, red onion chutney, celery, crackers *(v)*

Trio of chocolate, chocolate mousse, mini chocolate praline, chocolate ice cream *£5 supplement*

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Mince pies, tea & coffee

To book call 020 7523 5062 or email events.royalhorseguards@clermonthotel.group

Menu subject to change due to product availability.



Festive Afternoon Tea

Our elegant afternoon tea experience is a delight any time of year. At Christmas-time it's a wonderful way to celebrate the season with a friend or loved one. Enjoy a feast of treats and a festive feel that will get you into the Christmas spirit.

Dates and Prices

Available 24th November - 22nd December
Served 1pm - 5pm daily

Classic Afternoon Tea from £45 per person
Champagne Afternoon Tea from £55 per person

Entertainment

Add to the fun with one of our entertainment options:

Photo booths & mirror photo booths

£550* for up to 4 hours opening, unlimited prints, with attendants

Fun casinos

£350* per table, 3 hours dealing (blackjack, roulette, poker, dice)

Caricaturists

£475* for up to 3 hours

Meet & greet dancers/ actors/stilt walkers

£275* per artist for up to 2 hours, costumes to suit all themes

Close-up magicians

£650* for up to 2 hours

DJ & disco

Price available on request*



*Prices may vary, excludes VAT

To book call 020 7523 5062 or email
1212royalhorseguards@guoman.co.uk

Christmas Day 7-Course Taster Menu in One Twenty One Two

Lunch at the majestic Royal Horseguards Hotel is the ultimate way to celebrate Christmas Day in real style. Take a leisurely stroll along the Thames or through the park before enjoying a superb festive menu, excellent service and a convivial ambience.

Only available on 25th December

From £325 per person
includes wine pairings and Champagne
on arrival.



On Arrival

Canapés & Champagne

Starter

Pressed ham hock & pea terrine,
green tomato relish, ciabatta crostini

Petiit Chablis, 2014

Fish

Pan-seared salmon supreme, wilted
kale, grilled baby fennel, watercress
Champagne sauce

Marlborough Sauvignon Blanc, 2021

To Refresh

Sorbet

Mains

Roast turkey ballotine with sage & onion
stuffing, pigs in blankets, roast potatoes,
honey roasted carrots & parsnips, Brussels
sprouts, turkey jus

Roast strip loin of Hereford Beef, roast
potatoes, honey roasted carrots & parsnips,
Brussels sprouts, Yorkshire pudding,
red wine jus

*USA Oak Barrel Chardonnay, 2013
or Châteauneuf-du-Pape, 2020*

Dessert

Christmas pudding, brandy sauce, rum
& raisin ice cream, biscuit crumble (v)

Muscat, 2020

To Finish

British cheese selection & biscuits

Reserve Port, 2017

Tea & coffee

To book call 020 7523 5062 or email
1212royalhorseguards@guoman.co.uk

To confirm your booking for Christmas Day, full payment
is required in advance. Menu subject to change due to
product availability.

New Year's Eve Black Tie Dinner in One Whitehall Place

With some of the best views over the Thames, One Whitehall Place's Black Tie Dinner Dance is the only place to celebrate this New Year! Enjoy Champagne and canapés, dance to live music and enjoy the magnificent fireworks over the Thames at midnight.

Dates and Prices

31st December

Champagne reception starts at 7pm
Carriages at 2am

From £450 per person

On Arrival

Canapés & Champagne

Amuse-bouche (*v*)

Starters

Severn & Wye smoked salmon, shrimps, charred gem lettuce, crostini, lemon mayonnaise, radishes, pickled red onions

Chicken liver parfait, smoked chicken, Parma ham crisps, green tomato relish (*gf*)

Celeriac velouté, mushrooms, pesto, potato croutons (*vg, gf*)

To Refresh

Raspberry sorbet, sparkling wine, peach purée (*gf*)

Mains

Steamed halibut, mousseline potatoes, braised leeks, keta caviar, chive Champagne sauce (*gf*)

Pan-fried fillet of beef, woodland mushrooms, Madeira jus, potatoes Anna, buttered spinach, glazed carrots (*gf*)

Pumpkin & sage risotto, braised cherry tomatoes, toasted pine nuts, basil oil (*vg, n*)

Desserts

Vanilla panna cotta, spiced roast plums, Amaretti & plum syrup, meringue (*gf*)

Dark chocolate delice, roasted oat crumble, salted caramel ice cream (*v*)

Vegan dessert option available on request

To Finish

Artisan British cheese selection, quince jelly, water biscuits, celery

Chocolate truffles, tea & coffee



Black Tie Dinner Also Includes:

- Unlimited wines, beers and soft drinks from our carefully selected menu for the evening
- Live entertainment
- Glass of Champagne at midnight
- View of the firework display through our floor-to-ceiling windows
- Egg and bacon rolls served after midnight

Additional Information

No under 18s.

Strict dress code applies to this event, black tie only.

To book call 020 7523 5062 or email events.royalhorseguards@clermonthotel.group

To confirm your booking for New Year's Eve, full payment is required in advance. Menu subject to change due to product availability.

New Year's Eve in One Twenty One Two

Where better to be on New Year's Eve than the heart of London? Celebrate with an evening of fine dining in the stylish setting of our award-winning restaurant, then watch the spectacular fireworks over the river.

Dates and Prices

31st December

Arrival 6.30pm, sit down 7.30pm

From £395 per person

Includes a glass of Champagne on arrival and at midnight, half a bottle of house wine, half a bottle of mineral water, acoustic entertainment, and egg and bacon rolls served after midnight.



On Arrival

Canapés & Champagne

Amuse-bouche (v)

Starters

Severn & Wye smoked salmon, shrimps, charred gem lettuce, crostini, lemon mayonnaise, radishes, pickled red onions

Chicken liver parfait, smoked chicken, Parma ham crisps, green tomato relish (gf)

Celeriac velouté, mushrooms, pesto, potato croutons (vg, gf)

To Refresh

Raspberry sorbet, sparkling wine, peach purée (gf)

Mains

Steamed halibut, mousseline potatoes, braised leeks, keta caviar, chive Champagne sauce (gf)

Ratatouille stuffed courgette mousseline potatoes, braised leeks, basil & tomato emulsion (vg, v)

Pan-fried fillet of beef, woodland mushrooms, Madeira jus, potatoes Anna, buttered spinach, glazed carrots (gf)

Pumpkin & sage risotto, braised cherry tomatoes, toasted pine nuts, basil oil (vg, n)

Desserts

Vanilla panna cotta, spiced roast plums, Amaretti & plum syrup, meringue (gf)

Dark chocolate delice, roasted oat crumble, salted caramel ice cream (v)

To Finish

Artisan British cheese selection, quince jelly, water biscuits, celery

Chocolate truffles, tea & coffee

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To confirm your booking for New Year's Eve, full payment is required in advance. Menu subject to change due to product availability.

Terms & Conditions

To make a booking

To confirm a Christmas Day or New Year's Eve booking, a full pre-payment is required. For other festive bookings, a £10 deposit per person is required within 7 days. Should no deposit be received, then the booking will automatically be released. The total balance outstanding, final numbers and pre-orders are required 21 days prior to your event. Should balance not be received by the due date, the booking will be released and any deposits forfeited.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more a rooming list is required 14 days prior to arrival.

Cancellation policy

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances.

We recommend that you take out event insurance to cover you in the case of cancellation. If the event has to be cancelled by Clermont Hotel Group, an alternative date will be offered or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties.

Please discuss your specific requirements with our events manager.

Food and drink

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

Food allergies and intolerances

(v) indicates suitable for Vegetarians.
(vg) indicates suitable for Vegans.
(n) contains Nuts. (gf) indicates Gluten Free.

If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host, listing the allergenic ingredients used in our menu.

Please note that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking.

General information

Minimum numbers apply for shared party functions. Should the amount of guests drop below this number, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied.

Strict dress code applies to evening functions. Casual jeans and trainers will not be accepted. All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.

Tel. 020 7523 5062

events.royalhorseguards@clermonthotel.group

www.guoman.com/royalhorseguardshotel