THE CLERMONT CHARING CROSS

Seasons Greetings

CHRISTMAS SEASON 2024



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THE **CLERMONT** CHARING CROSS

Welcome to Christmas

Expect the extraordinary when you join us at The Clermont Charing Cross for Christmas 2024.



From festive celebrations with colleagues, to quality time with family and friends, our stunning hotel promises to offer the most magical place to spend the festive season in London.

Our seasonal treats this year will make any festive occasion more magical. Enjoy everything from Christmas parties and spectacular drinks receptions, to fabulous festive feasts, Christmas Day dining, and so much more, all surrounded by our show-stopping decorations and displays.

Whatever your needs, our friendly sales team will be on-hand to ensure this is the best Christmas yet!

Michael Hedges

General Manager The Clermont Charing Cross

Spectacular Spaces

Here at The Clermont Charing Cross, we pride ourselves in flawless comfort, thoroughly delivered. Our exceptional service & hospitality makes us the ideal venue for hosting a spectacular Christmas celebration to remember, with 239 beautiful bedrooms, 9 stunning meeting rooms, plus an in-house restaurant & bar, adorned with classic Victorian features.

The Ballroom

Our largest space, designed by architect of the Royal Opera Hose, Edward Middleton Barry. The Ballroom's grand original features won't go unnoticed, with high ornate ceilings, stained-glass windows, and imposing marbled pillars, all adding a touch of grandeur to your festive event.

Capacity: 200 Standing | 120 Seated





239 beautiful bedrooms Adjacent to Charing Cross Station Fabulous in-house drinking & dining options



Fast & Free Wi-Fi

The Canterbury Suite

This room is your perfect reception area or even a dance floor! A balcony with a view, your break-out space, or even a bar - The Canterbury Suite is the ultimate flexible space, and abundant in natural light.

Capacity: 60 Standing | 40 Seated

The Regency Suite

Boasting high ceilings and plenty of natural light, this room is your perfect private party reception. Fully flexible room, with high ceilings, air-conditioning, and natural daylight.

Capacity: 100 Standing | 60 Seated

The Thames Suite

Its high ceiling, Victorian architectural features, and ornate chandeliers add a touch of elegance to any Christmas event.

Capacity: 70 Standing | 50 Seated

We're proud to offer an array of additional event spaces, perfect for smaller conferences or meetings. Please get in touch for more information and to help create your perfect tailor-made event, or to find out more about semi-private hire of our bar or restaurant.

To book please call 020 7523 5052 or email meet.cc@theclermont.co.uk



BOOKNOW







Private Christmas Parties

Eat, drink, and be merry!

Get colleagues, friends, or family together for a fabulous Christmas party to remember, with delicious food, great drinks, and a beautiful atmosphere.

> Available 21st November - 24th December From £105 per person



Package Includes:

- A three-course seated meal with tea & coffee
- Christmas novelties
- Half a bottle of house wine, half a bottle of mineral water and glass of sparkling wine on arrival

Want to go all-out this festive season? Why not upgrade your party to one of our Premium or Deluxe drinks receptions? Find out more here.

For entertainment options, drinks packages or any other ideas you have for your event, just talk to our expert events team.

Starters

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. 🕼 🕞

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken and apricot terrine with curly endive, chutney, crostini.

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Beetroot Wellington served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and a vegetable jus. 💿

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus. G

Roast seabass, parsley mash, roasted red peppers, kale, shellfish bisque, and herb oil. GF

To book please call 020 7523 5052 or email meet.cc@theclermont.co.uk

NB. menu subject to change due to product availability.

🛿 indicates suitable for Vegetarians. 🔞 indicates suitable for Vegans. 🚱 indicates Gluten Free. 🔃 indicates item contains nuts. Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see <u>here</u> for full T&Cs.

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BOOKNOW



Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Panettone bread & butter pudding, with brandy sauce.

Chocolate & raspberry torte, with raspberry sorbet. 🚾

Mini cranberry and mince pies.

Extra Trimmings

Drink Packages

Looking to add some extra sparkle to your Christmas party? Our fantastic Drink Packages will really help to get the party started.

Classic

Arrival glass of Durello sparkling wine

Half a bottle of house red or house white wine

Half a bottle of mineral water

£30 per person

(or inclusive of your Private Christmas Party)

Arrival glass of Lanson Champagne

Premium

Half a bottle of Adobe Reserva Viognier or Greyrock Pinot Noir

Half a bottle of mineral water

£40 per person

(or +£10pp upgrade when booking one of our Private Christmas Parties) Arrival glass of Lanson Champagne

Deluxe

Half a bottle of Chablis Premier Cru or Chateauneuf-Du-Pape

Half a bottle of mineral water

£45 per person

(or +£15pp upgrade when booking one of our Private Christmas Parties)

We've got plenty more magic to help make your celebrations sparkle, from delicious canapés to casual drinks receptions which can be hosted in any of our spectacular spaces, and so much more. See overleaf for some of our amazing options. Minimum hire spends may apply.

Contact us to book or to discuss your bespoke needs. Call 020 7523 5052 or email <u>meet.cc@theclermont.co.uk</u>

Wine menu subject to availability

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard. 25ml spirits measures and 125ml wine measures are also available on request.



Bar Packages

Receptions

Looking for a fun and relaxed alternative to a traditional sit-down meal? Enjoy these bespoke packages in one of our events spaces, or in our beautiful restaurant & bar.

Tapas Style Food (*Min 10 pax*)

Selection of 4 for £30pp Selection of 6 for £40pp

Choose from:

- Buttermilk Chicken Tenders
- Beef Slider Burgers with Cheese & Bacon
- Chicken Tikka Biryani Pots
- Lamb Koftas with a Chilli, Garlic & Tomato Sauce
- Falafel & Red Pepper Hummus 🚾
- Roast Vegetable & Chickpea Biryani Pots 🚾
- Triple-cooked Chunky Chips 🚾

Sharing Platters (*Min 4 pax*)

Charcuterie Board – tomato, mozzarella, chorizo, salami, pepperoni, roquette, ciabatta £9 per person

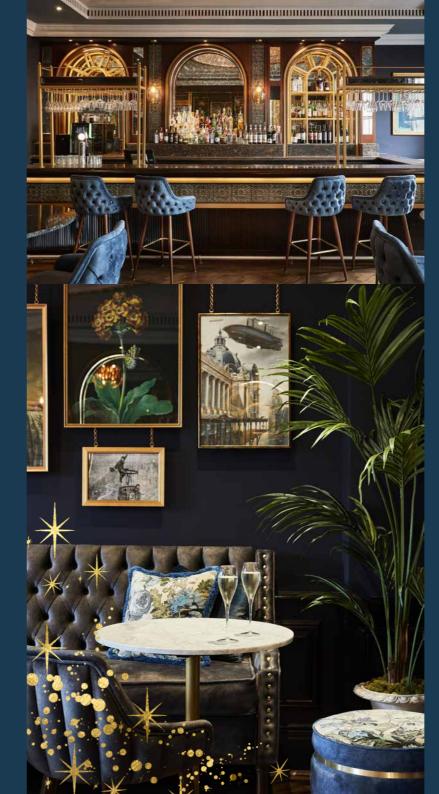
Vegetarian Mezze Board – marinated olives, pickled artichokes, hummus, feta cheese, ciabatta £9 per person

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Welcome Drinks

House Wine

1 bottle of house red + 1 bottle of house white $\pounds 60$

2 bottles of house red + 2 bottles of house white $\pounds115$

Sparkling Wine

2 bottles of Le Dolci Colline Prosecco Spumante Brut £75

4 bottles of Le Dolci Colline Prosecco Spumante Brut £135

Champagne

2 bottles of Lanson Brut £130

4 bottles of Lanson Brut £250

Beers, Cocktails & Soft Drinks

Bucket of 10 beers £50

Any 5 cocktails for £55

Bucket of 10 soft drinks £30

Contact us to book or to discuss your bespoke needs. Call 020 7523 5052 or email meet.cc@theclermont.co.uk

Festive Lunch & Dinner

Our festive lunch & dinner set menu is perfect for smaller celebrations, a pre-panto dinner, or a post-shopping treat. Ascend our grand staircase decked in beautiful Christmas garlands to enjoy this delicious menu in the surrounds of our elegant restaurant.

Available 21st November – 24th December 2 Courses from £55 per person | 3 Courses from £59 per person





Starters

Roast pumpkin soup, garnished with toasted pumpkin seeds, chives, herb oil, soya yoghurt. 🚾 🕞

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken and apricot terrine with curly endive, chutney, crostini.

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Beetroot Wellington, served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and and a vegetable jus. 🚾

Braised feather blade of beef with parsley mash, roast carrots & parsnips, kale, and a red wine jus. GF

Roast seabass, parsley mash, roasted red peppers, kale, shellfish bisque, and herb oil. G

To book please call 020 7523 5052 or email dine.cc@theclermont.co.uk

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Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Panettone bread & butter pudding, with brandy sauce.

Chocolate & raspberry torte, with raspberry sorbet.

Christmas Day Menu

If you're spending the most magical day of the year with us at The Clermont Charing Cross, make sure you book a table for our decadent Christmas Day lunch, complete with traditional festive classics and all the trimmings, plus special seasonal treats. So sit back, relax, and let us do the cooking this year.

> Available 21st November – 24th December From £145 per person, incl. glass of Champagne on arrival





Starters

Smoked salmon with pickled fennel & red onion slaw, cream cheese, pitta crisps.

Pressed chicken & apricot terrine with curly endive, chutney, crostini.

Saffron risotto with braised leeks, roquette, toasted pine nuts, balsamic glaze, and herb oil. 🕼 🕞 N

Raspberry sorbet, sparkling wine, peach purée. VG GF

Mains

Roast turkey ballotine with sage & onion stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips, Brussels sprouts, chestnuts, cranberry sauce, and turkey jus.

Roast strip loin of beef, served with roast potatoes, roast carrots & parsnips, Brussels sprouts, and Yorkshire puddings.

Baked halibut with Champagne sauce, parsley mash, glazed carrots, and asparagus.

Seasonal tagliatelle with roasted butternut squash, artichokes, grilled red peppers and radicchio, with vegan Italian hard cheese and basil nut-free pesto. 🚾

To book please call 020 7523 5052 or email dine.cc@theclermont.co.uk To confirm a Christmas Day booking, full pre-payment is required.

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BOOKNOW

Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Spiced rum & dark chocolate bauble.

Chocolate & raspberry torte, with raspberry sorbet.

Mini cranberry and mince pies.

Festive Afternoon Tea

To get you in the Christmas spirit, we've given our classic Afternoon Tea a festive makeover, full of traditional flavours and magical treats. Served in the beautiful glass conservatory of our restaurant.

> Available 22nd November - 24th December Served daily from 12pm to 4:30pm £45 per person



Extras:

Add a glass of Chapel Down sparkling wine for £10 per person

Add a glass of Lanson Père Et Fils Champagne for £15 per person

Sweets

Chocolate yule log slices Mince pies with brandy cream Mini Victoria sponge cakes Macarons

Savouries

Roast turkey & cranberry mayonnaise finger sandwiches

Pigs in blankets

Chicken liver paté crostini, with red onion chutney & rocket

Smoked salmon finger sandwiches

Cucumber & cream cheese finger sandwiches **V**

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BOOKNOW



Scones

Traditional all-butter scones, fruit and plain **V**

British strawberry and raspberry preserves 🐨

Cornish clotted cream

With your choice of tea or coffee

English Breakfast, Earl Grey, Darjeeling, Mint, Green, Fruit, Chamomile

Festive Bottomless Brunch

Jingle bells, jingle bells, brunching all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey! Enjoy our festive spin on Bottomless Brunch for just £55 per person - the perfect way to celebrate the end of a festive conference or awards ceremony, hosted in our beautiful restaurant.

> Available 21st November - 24th December, and Boxing Day 26th December £55 per person



Starters

3 courses incl. 90 minutes of & chive mayo. bottomless sparkling

wine, draught beer

or soft drinks.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, roquette, and balsamic glaze. VG



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T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at anytime and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

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BOOKNOW

Crispy breaded cream cheese-stuffed jalapeños, with red onion chutney.

Salt & pepper squid, with garlic

Mains

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon supreme, on baby gem lettuce and with a creamy Caesar dressing.

Full English breakfast, with sausages, bacon, eggs, roasted vine tomatoes, mushrooms, sautéed potatoes, baked beans, and sourdough toast. $(\mathbf{V} \text{ option available})$

Seasonal tagliatelle, with roast pumpkin, sage, and roquette, topped with vegan Italian hard cheese, and pine nuts. 🐨 🛚

Desserts

Classic Christmas pudding with brandy sauce, vanilla ice cream, biscuit crumb.

Panettone bread & butter pudding with brandy sauce.

Chocolate & raspberry torte, with raspberry sorbet. VG

Stay With Us

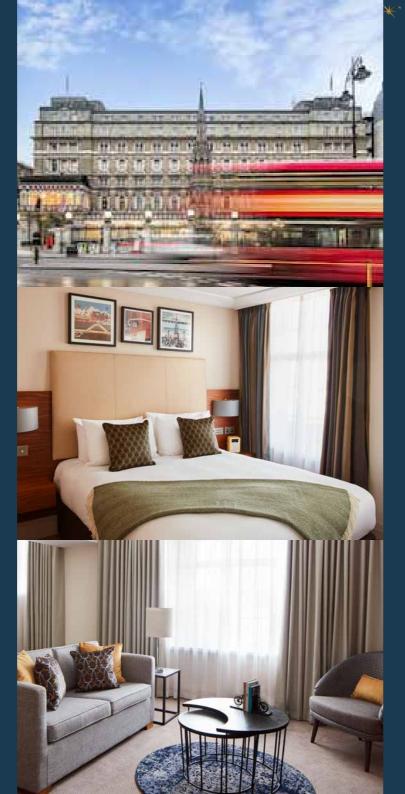
Bring the festivities to a close with an outstanding hotel experience for your guests.

Slip away after the celebrations back to your luxury bedroom where it's cosy, and reassuringly familiar from the moment you step inside. Spacious, light, and airy, our rooms provide a slice of history – fit for modern life. A welcome refuge after a night of partying, watching an iconic theatre show, or from a hard day of Christmas shopping, where you'll be able to switch off and rest up in style and comfort.

You'll be spoilt for choice on room types, ranging from Classic to king-size Superior and Deluxe options, or even a Studio Suite. You'll also enjoy fast, free Wi-Fi, a flatscreen TV, and essential oil infused toiletries to ensure a relaxing stay.

Find out more about our rooms <u>here</u>.

Get in touch with our friendly sales team to secure our Best Flexible Room Rates and to tailor-make any packages or group discounts, perfect for your needs. You could also add-on special extras for you, your family, or guests, such as breakfast, or Christmas Day dinner.



Location

With The Clermont Charing Cross as your base, you're within easy walking distance of some of London's greatest landmarks, making it the ideal location for a festive visit to the city.

Within a few minutes' walk you'll reach the River Thames – cross over to the Southbank and you'll be treated to one of the capital's best Christmas markets. Many of the capital's other must-see attractions including Trafalgar and Leicester Square, the West End, and Covent Garden, are also all within a few





minutes' walk. With an annual festive makeover of twinkling lights on every street, grand Christmas trees on every corner, and garlands on every shop front, you'll be entertained for hours as soon as you leave the hotel's front door. You'll also be spoilt for choice when it comes to shopping, restaurants, and theatre shows – the perfect additions to your festive celebrations.

Our stunning hotel is located adjacent to Charing Cross station and boasts links to the Northern and Bakerloo underground lines, as well as many national rail services, so you'll be on your way to your best Christmas celebrations yet in no time!

Festive Season 2024

Terms & Conditions

To Make a Booking

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

To confirm a Christmas Day booking, full pre-payment is required. For other festive bookings of 8 or more guests in one of our bars or restaurants, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Afternoon Tea, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 12.5% will be added to your bill.

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 nontransferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event needs 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.
- the indicates suitable for Vegans.
- N contains Nuts.
- **GF** indicates Gluten Free.

Some of our dishes can be adapted to be made gluten free, vegetarian, or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. 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, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination.

All weights are approximate before cooking.

General Information

Minimum numbers apply for shared party functions. Should the number of guests drop below this, 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.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.





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BOOKNOW



Get In Touch

Got a question? Or want to book? We'd love to hear from you.

> Call +44 (0)20 7523 5052 Email meet.cc@theclermont.co.uk theclermont.co.uk/charing-cross

THE CLERMONT CHARING CROSS

The Clermont Charing Cross, The Strand, London, WC2N 5HX

