



THE LONDONER TO LAUNCH A SELECTION OF SEASONAL MENUS TO WELCOME THE FESTIVE PERIOD



Leicester Square's super-boutique hotel, [The Londoner](#) has unveiled its plans for this year's yuletide celebrations and will be offering a variety of decadent festive menus across its four food & drink outlets: [Whitcomb's](#), [8 at The Londoner](#), [The Stage](#), and [Joshua's Tavern](#).

Joyeux Noel - Festive Afternoon Tea at The Stage

Available from 14th November, The Stage at The Londoner has added a new festive cake, in the shape of a bauble to its decadent selection of patisserie. Available to purchase on its own, or as part of a festive afternoon tea, the Black Forest Gateaux-inspired chocolate velvet cake is accompanied by brandy and port-soaked amarena cherries and wrapped in Tahitian vanilla bean Chantilly. The perfect post-shopping, pre-theatreland pitstop - Afternoon Tea at The Stage starts at £55pp and comprises all the classics: champagne, tea from The East India Tea Company, a selection of sandwiches, picture-perfect artisanal cakes and freshly baked scones - all served to live music, played from The Stage's grand piano to set the scene.

Christmas Eve - La Veille de Noël at 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 greeted by the buzz of friends and families celebrating with a warming welcome by the Whitcomb team, who will seat them to enjoy a five-course feast of French and Mediterranean favourites for £120 per person.

The menu makes for the perfect drawn-out dinner with loved ones and commences with starters of indulgent *Fromage au Four* or the lighter option of *Carpaccio de Boeuf*, followed by dishes of *Rigatoni au Homard* - seared lobster with rigatoni and Scotch bonnet labneh or *Risotto aux Truffes et Champignons*. The main event, the main course, features luxurious offerings such as *Lobster Thermidor* and *Filet Mignon*, and to finish guests can enjoy a

Cheese Plate of fine French cheeses and desserts such as a refreshing *Tarte au Citron* or a meticulously presented *Spiced Orange Mille-Feuille* - caramelised *pu* pastry with vanilla bean Chantilly, mango, passionfruit and pain d'épice crème.

Christmas Day - Jour de Noël at 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 5-course lunch and supper menu, served with a glass of Veuve Clicquot Brut Champagne for £175pp.

The menu will commence with an amuse-bouche of *Burrata au Harissa Verte*, followed by an option of three entrées, including the crowd-pleasing *Tartare de Boeuf*. An interlude will be had for a palette cleansing *Cucumber and Grappa Granita* before impressive main dishes of *Filet Mignon*, *Turbot au Caviar*, and *Canard à L'orange* are served. Offering an indulgent and sweet finish to guests' festive feast, desserts will include the show-stopping *Beignets au Pain d'Epices* - a warm rum caramel pudding with cinnamon-spiced dulce de leche, topped with chocolate and candied orange ganache, or a more refreshing option of *Parfait Glacé*, rounded off with a petits four of *Salted Caramel* and *Bahibe Milk Chocolate Truffles*.

Christmas Day at 8 at The Londoner

Ascend The Londoner on Christmas night at their Izakaya lounge and rooftop bar, 8 at the Londoner, where guests can overlook the twinkling lights of London. 8 will be open from 5 - 10:30pm and allow visitors to keep the festivities going with their menu of innovative cocktails and extensive sake and whisky lists alongside signature Japanese light bites, such as *King Crab with Butter, Pepper and Garlic* and *Japanese Grade A5 Wagyu Tataki with Truffle Ponzu*. The dramatic and refined settings that reflect the striking London skyline it is set against provide the perfect backdrop for sipping and grazing into the evening.

New Years' Eve atop 8 at The Londoner

Boasting a view of London's iconic skyline and a front-row seat of the vibrant fireworks across London, guests visiting The Londoner's exclusive Izakaya lounge, 8 at The Londoner, can ring in 2023 in style with a variety of signature package experiences.

The *Blanc* package starts at a minimum spend of £600 for a table of two and guests are invited to unwind and enjoy 8's exquisite cocktails, a bottle of Dom Pérignon Brut Vintage and their signature Japanese small plates. The option to upgrade to the *Rosé* package includes a bottle of Dom Pérignon Brut Rosé Vintage rather than the classic bottle of bubbles and starts at a minimum spend of £800 for a table of two. Both packages are also available for tables of four and six, or for a truly indulgent affair, guests can take over a private booth for up to eight guests.

New Years' Eve - Nouvelle Année at Whitcomb's

Those looking for a formal affair for New Years' 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 - 6.30pm and 8.00 - 9:30pm, with the early sitting enjoying a 5-course menu and a glass of Veuve Clicquot Brut for £130pp and the later sitting having the addition of a joyful midnight toast at £175pp.

Following supper, diners will be invited to continue the festivities at The Stage, where there will be live entertainment.

New Years' Eve at Joshua's Tavern

Offering a convivial evening of celebrations, Leicester Square's local, Joshua's Tavern, will be open from 4pm for an evening of live entertainment and a selection of gintonicas, cask beers served in tankards, and gastro bites. To make it for the countdown, guests will need to arrive by 10:30pm.

All menus and details can be found [here](#).

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Notes To Editors:

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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.