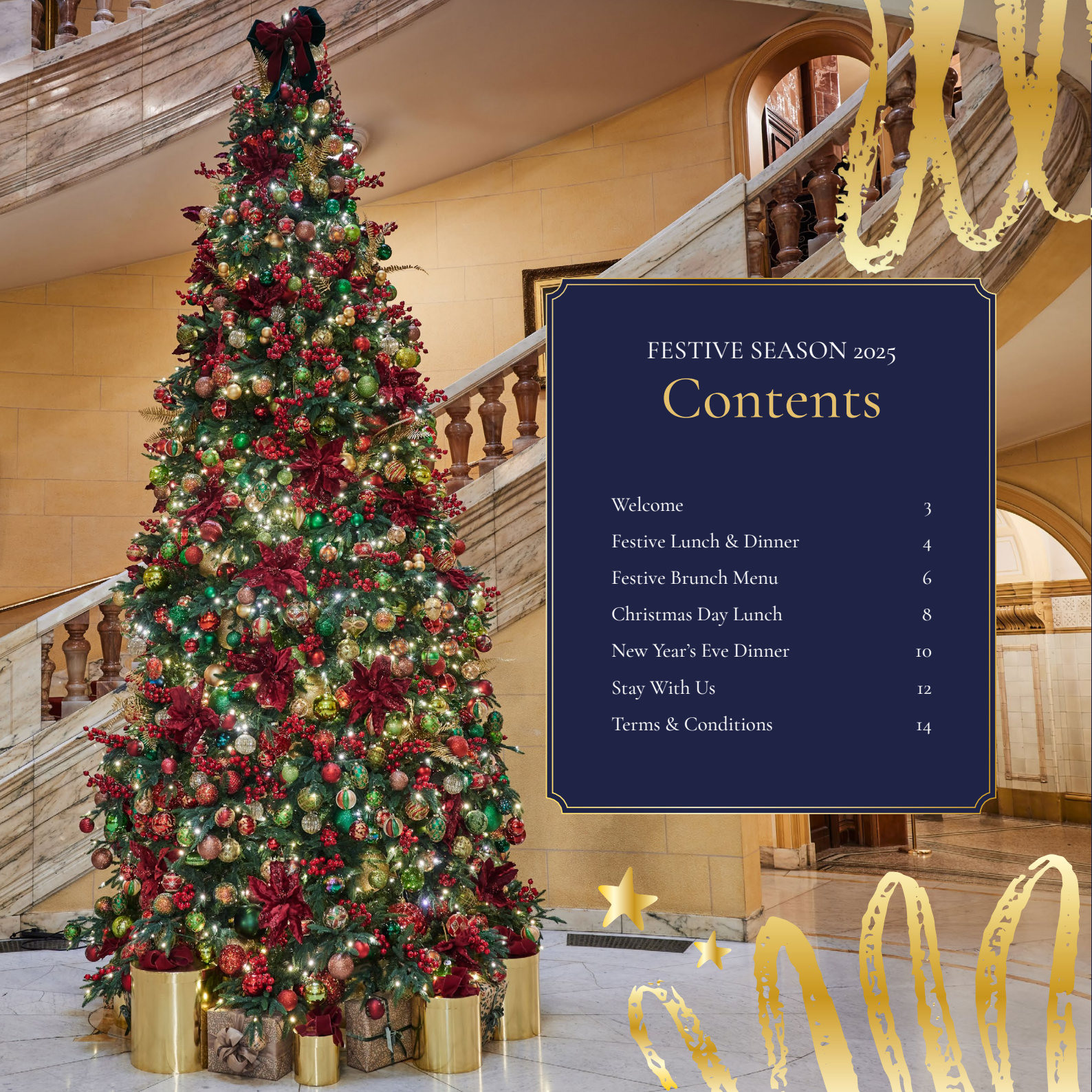


Festive Celebrations

Christmas & New Year 2025



THE
ROYAL HORSEGUARDS
HOTEL



FESTIVE SEASON 2025

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Welcome to Christmas



Expect the extraordinary when you join us to celebrate Christmas at The Royal Horseguards Hotel. From festive celebrations with colleagues, to quality time with family and friends, our hotel promises to offer the most magical place to spend the festive season in London.

Our seasonal treats on offer this year will make any festive occasion more magical. Enjoy Christmas parties and spectacular NYE celebrations in the historic One Whitehall Place, and fabulous festive feasts in our hotel restaurant and bar, surrounded by our truly show-stopping decorations and displays.

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

Akhilesh Gupta

Hotel Manager – The Royal Horseguards Hotel

ONE TWENTY-ONE TWO RESTAURANT

Festive Lunch
& Dinner

Available 21st November – 24th December
£59 PER PERSON

BOOK NOW



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[BOOK NOW](#)



PLEASE CHOOSE ONE OF EACH COURSE

STARTERS

“Pate” chicken liver and cognac
with piccalilli, caramelised red onion
chutney, baby leaves and crusty
country bread.

Beetroot cured smoked salmon
with dill, shaved fennel, citrus sour
cream and herb cress. **GF**

Spiced roast pumpkin soup
with pumpkin seeds and herb oil. **VG GF**

MAINS

Roast turkey ballotine with pigs
in blanket, roast potatoes, glazed
root vegetables, brussels sprout
and turkey jus.

Corn fed chicken supreme with roast
potatoes, glazed root vegetables,
brussels sprout and tarragon jus.

Pan seared seabass with scallion
whipped potato, piquillo pepper, tender
stem broccoli, shellfish bisque and
citrus oil.

**Stuffed aubergine with moroccan
spiced chickpeas** with harisa infused
tomato sauce and crispy shallots. **V**

DESSERTS

Classic Christmas pudding with
brandy sauce, rum & raisin ice cream
and biscuit crumble. **V**

Chocolate & orange mousse with
pistachio praline and chocolate sauce.
V N

Lemon tart with lemon chantilly, berry
and coulis. **V**

Festive truffles, tea & coffee.

To book call **020 7523 5062** or email 1212@royalhorseguardshotel.com

Available to be pre-booked for parties of 10 more.

V indicates suitable for Vegetarians. **N** indicates item contains nuts. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free.
NB. menu subject to change due to product availability.

ONE TWENTY-ONE TWO RESTAURANT

Festive Brunch Menu

Available 21st November – 24th December
and Boxing Day 26th December

BOOK NOW



£85 PER PERSON

Includes 90 minutes of bottomless
sparkling wine, draught beer,
or soft drinks

Jingle bells, jingle bells, brunching all the way, oh what fun it is to ride in a bottomless brunching sleigh, hey! Our new, festive twist on Bottomless Brunch is the perfect way to celebrate the end of a conference or awards ceremony, or simply for catching-up with loved ones over a unique dining experience. Hosted in our beautiful 1212 Restaurant.

PLEASE CHOOSE ONE OF EACH COURSE

STARTERS

"Pate" chicken liver and cognac with piccalilli, caramelised red onion chutney, baby leaves and crusty country bread.

Beetroot cured smoked salmon with dill, shaved fennel, citrus sour cream and herb cress. **GF**

Bresaola & parma with cured beef & ham, artichoke, sunblush tomato, truffle mushroom, pecorino and wild rocket.

Burrata & Heirloom Tomato with heirloom tomato, pesto dressing, black olive crumb and basil cress.

Smashed avocado on sour dough bread, braised cherry tomato and scallion. **V**

Eggs florentine, soft poached eggs, sautéed spinach, buttered English muffin and hollandaise sauce. **V**

MAINS

Roast turkey ballotine with pigs in blanket, roast potatoes, glazed root vegetables, brussels sprout and turkey jus.

Pan seared seabass with scallion whipped potato, piquillo pepper, tender stem broccoli, shellfish bisque and citrus oil.

Chicken tikka masala with basmati rice, naan bread, mango chutney and poppadom.

Steak & eggs with triple-cooked chips, vine cherry tomatoes, portobello mushrooms and watercress.

Falafel and red pepper hummus "fattoush" with lettuce, peppers, olives, tomato, cucumber, red onion, oregano and dressing. **V**

Coriander kedgerree with garden vegetables, lentils, aromatic spices, and coriander.

DESSERTS

Truffle chocolate tranche with chocolate sauce, mint and raspberries.

Earl grey pana cotta with berry coulis, pistachio praline and meringue.

Baked key lime cheesecake with cream chantilly and lime mint reduction.

Golden waffles with maple syrup, whipped cream and fresh berries. **V**

American pancake with crispy bacon, caramelised banana and maple syrup.

Exotic fruit salad with mixed berries and mint. **VG**

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ONE TWENTY-ONE TWO RESTAURANT

Christmas Day Lunch

Available 25th December

BOOK NOW



£175 - ADULT

£95 - CHILD (UNDER 12)

3 course sit down meal includes
arrival drinks reception with a glass
of Champagne & canapés.

PLEASE CHOOSE ONE OF EACH COURSE

STARTERS

Gin cured Scottish salmon fillet with
celeriac remoulade, keta caviar, curly
endive, lemon dressing. **GF**

Pressed ham hock and pea terrine with
green tomato relish and ciabatta crostini.

Spiced carrot and coriander soup with
toasted pumpkin seeds, crispy onions,
herb oil and soya yoghurt. **VG GF**

MAINS

Roast turkey ballotine with sage & onion
stuffing, pigs in blankets, roast potatoes,
honey roast parsnip & carrots, Brussel
sprouts and turkey jus.

Pan seared salmon supreme with
saffron Parmentier potatoes, wilted
kale, grilled baby fennel with watercress
and Champagne sauce.

Cajun-spiced chicken supreme, wild
mushroom fricassée, café au lait sauce,
chopped herbs.

Winter garden vegetable wellington,
with butternut squash, celeriac,
artichokes, hispi cabbage, red peppers
and heirloom tomato fondue and basil
nut free pesto. **VG**

DESSERTS

Christmas pudding with brandy sauce,
rum & raisin ice cream and biscuit
crumble. **V**

Mango and passion fruit cheesecake **V**

Belgian chocolate & raspberry torte,
with raspberry sorbet. **VG GF**

Mince pies, teas, and coffee

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Full pre-payment is required for all Christmas Day bookings.



ONE TWENTY-ONE TWO RESTAURANT

New Year's Eve Dinner

31st December
Arrival 6:30pm | Sit down 7:30pm
FROM £475 PER PERSON

NEW YEAR'S EVE DINNER INCLUDES:

- Glass of Champagne on arrival and canapés,
- 6-Course sit-down meal
- Half a bottle of house wine
- Half a bottle of mineral water
- Acoustic entertainment
- Glass of Champagne at midnight
- Egg and bacon rolls served after midnight
- Plus, exclusive access to our Garden Terrace for the best views of the fireworks at midnight

BOOK NOW

Where better to be on New Year's Eve than the heart of London? Celebrate with an evening of fine dining and exceptional service in the stylish setting of our award-winning restaurant, then, join us at midnight on the Garden Terrace for unrivalled views of the fireworks over the London Eye and River Thames. This family-friendly New Year's Eve Dinner will ensure you have a spectacular night to remember.

CANAPÉS AND CHAMPAGNE

APPETIZER

Amuse-bouche

STARTERS

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

Chicken liver parfait with smoked chicken, Parma ham crisps and green tomato relish. **GF**

Celeriac velouté with mushrooms, pesto and potato croutons. **VG GF**

REFRESHER

Raspberry sorbet with sparkling wine and peach purée. **GF**

MAINS

Pan fried fillet of beef with woodland mushroom, Madera jus, Anna potato, buttered spinach and glazed carrots. **GF**

Steamed halibut with mousseline potatoes, braised leeks, keta caviar and chive champagne sauce. **GF**

Ratatouille stuffed courgette with mousseline potatoes, braised leeks with basil and tomato emulsion. **V VG**

Pumpkin and sage risotto with braise cherry tomato, toasted pine nuts, basil oil. **VG**

DESSERTS

Vanilla panna cotta with spiced roast plums, Amaretti & plum syrup, and meringue. **GF**

Dark chocolate delice with roasted oat crumble and salted caramel ice cream. **V**

Artisan British cheese plate with quince jelly, water biscuits and celery.

Coffee and chocolate truffles

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NB. menu subject to change due to product availability. Full pre-payment is required for all New Year's Eve bookings to secure your ticket to one of the best celebrations in London. Please see our T&Cs page for more information.

Stay With Us

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

Slip away after the celebrations, back to one of our 282 beautiful rooms, each offering sumptuous comfort and elegant decor the minute you step inside.

Whichever room you choose, you'll be guaranteed a truly iconic London view. For the best Christmas treat, discover a calming oasis in one of our spectacular River View rooms, proudly boasting views of the River Thames, the London Eye, and the Southbank - beautiful from sunrise, show-stopping at sunset.

You'll also enjoy complimentary English spa toiletries, complimentary mini bar, a flat-screen TV, fast & free Wi-Fi, and so much more. Not forgetting our dedicated care and personalised service from our expert team of staff - it's what we do best.

Find out more about our rooms [here](#).

BOOK NOW



Location

With The Royal Horseguards Hotel as your base, you're within easy walking distance of Embankment, Big Ben, the Houses of Parliament, the London Eye, Trafalgar Square and the South Bank.

You simply will not be better placed to enjoy the best Christmas experiences in London! Visit nearby Christmas markets, gaze at dazzling light displays, or catch a traditional carol concert or pantomime in one of London's many world-famous theatres or halls. For those last-minute gift-buyers, you're also just a stone's throw away from high street flagship stores on Oxford Street, or the designer boutiques of Mayfair - our hotel really is the perfect hub for all your Christmas needs!

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.

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 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.

(VG) 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.

There will be restricted access to the hotel on New Year's Eve (Tuesday 31st December), as per Westminster Council guidelines and local road closures.





THE
ROYAL HORSEGUARDS
HOTEL

The Royal Horseguards
2 Whitehall Court, London, SW1A 2EJ