



The Bloomsbury Hotel  
LONDON

# Christmas at The Bloomsbury Hotel

Traditional luxury combines with personal modern touches at The Bloomsbury Hotel this Christmas, making it the perfect destination for large celebrations or intimate private dining.

With a range of unique event spaces The Bloomsbury Hotel can create the perfect private party for between 10 and 200 guests. The stylish Landseer Restaurant and Bar creates a fashionable setting for up to 80 people, whilst the Seamus Heaney Library and Chapel offer intimate private dining experiences. For larger celebrations the Queen Mary and George V Halls offer grand surroundings for up to 200 people. In every environment you can enjoy a sumptuous menu, featuring traditional Christmas classics, modern dishes and sweet treats. Bespoke events can be arranged too – anything to make sure your Christmas event is one to remember.

To make a booking or for further information please contact the Events Team on +44 (0)20 7347 1241 or at [ana\\_silva@doylecollection.com](mailto:ana_silva@doylecollection.com)

# Christmas Private Dining Menu

Price per person: £70

**Available Rooms:** The Library, The Chapel, Heathcote Room and the Landseer Restaurant and Bar

**Minimum Numbers:** from 8 to 50 dependent upon the room chosen

**Price Includes:** 4 course menu, welcome Christmas cocktail, still and sparkling water, crackers, Christmas decorations, exclusive Room Hire

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## Starters

- Seared fillet of sea bass, lemon and artichoke risotto, extra virgin olive oil
- Roast stuffed quail with pancetta and sage, Parmesan polenta
- English beetroot salad, Cornish goat's cheese, Béarnaise cream glaze

## Mains

- Beef fillet tournedos, foie gras mousse, château potatoes, asparagus, Ruby port reduction
- Traditional roast bronzed turkey, sage and onion stuffing, bread sauce, Cumberland sausage
- Cannelloni of turbot, spinach and lemon thyme sabayon
- Mushroom, leek and Gruyère cheese pithivier

## Desserts

- Chilled raspberry, mint and white chocolate soufflé
- Cinnamon Crêpes Suzette with cardamom and mascarpone
- Festive plum pudding, warm custard sauce, seasonal berries

Wensleydale with cranberries, Somerset brie and Stilton cheeses, festive chutney, oat cakes

## Coffee and mince pies

# Christmas Gala Buffet Menu

Price per person: £60

Available Rooms: Queen Mary Hall, George V Hall

Minimum Numbers: 80 guests, with a maximum of 200 guests

Price Includes: 3 course menu, welcome drink, still and sparkling water, crackers, Christmas decorations, DJ disco until midnight, exclusive Room Hire

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## Starters

- Hors d'oeuvre table to include antipasti, poached salmon, venison terrine, and selection of seasonal salads
- Italian roast vegetable soup, Parmesan sticks

## Mains

- Traditional roast bronzed turkey, sage and onion stuffing, bread sauce, Cumberland sausage
- Prime Scottish beef rib, creamed horseradish, Yorkshire pudding, wild mushroom gravy
- Salmon, broccoli and cream cheese Wellington
- Carnaroli risotto with rosemary scented pumpkin, aged Parmesan and rocket salad

All served with roast potatoes and seasonal vegetables

## Desserts

- Festive plum pudding, warm custard sauce, seasonal berries
- Raspberry bakewell tart with cream and white chocolate
- Christmas trifle with cassis soaked berries, and lemon syllabub
- Pears poached in mulled wine

Wensleydale with cranberries, Somerset brie and Stilton cheeses, festive chutney, oat cakes (Supplement of £5 per person)

Coffee and mince pies

# Christmas Party Lunch Menu

2 courses £22 - 3 courses £27.50

Available Rooms: Landseer Restaurant and Bar, The Library and The Chapel

Minimum Numbers: for the The Library and The Chapel: 10 guests, with a maximum of 30 guests dependent upon room

Price Includes: Menu, glass of wine, still and sparkling water, crackers, Christmas decorations

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## Starters

- Italian soup, gnocchi and Parmesan sticks
- Seasonal game terrine, festive chutney
- Smoked salmon traditionally served

## Mains

- Traditional roast bronzed turkey, sage and onion stuffing, bread sauce, Cumberland sausage
- Salmon, broccoli and cream cheese Wellington
- Carnaroli risotto with rosemary scented pumpkin, aged Parmesan and rocket salad

## Desserts

- Festive plum pudding, warm custard sauce, seasonal berries
- Crepes Suzette
- Festive trifle

# Landseer Christmas Day Menu

Price per person: £50

- Available Rooms:** Landseer Restaurant and Bar, The Library and The Chapel
- Minimum Numbers:** for the The Library and The Chapel: 10 guests, with a maximum of 30 guests dependent upon room
- Price Includes:** 4 course menu, welcome glass of champagne on arrival, still and sparkling water, crackers, Christmas decorations
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## Starters

- Italian soup with gnocchi and Parmesan sticks
- Game terrine, plum and date chutney, walnut bread
- Isle of Lewis oak smoked salmon, crème fraîche, lemon and capers
- Cornish goat's cheese and beetroot salad, Béarnaise cream glaze

## Mains

- Slow roast bronze turkey, Cumberland sausage, chestnut snuffing, bread sauce, port and cranberry jus
- Marmalade grilled duck breast, cauliflower cream, Sherry vinaigrette
- Pan fried sea bass, fennel and red pepper confit

- Caramelised red onion and organic goat's cheese tarte Tatin
- Served with roast potatoes and seasonal vegetables

## Desserts

- Festive plum pudding, crème Anglaise, warm berry preserve
- Chilled raspberry, mint and white chocolate soufflé
- Cinnamon Crêpes Suzette with cardamom and Mascarpone
- Pears poached in mulled wine

Wensleydale with cranberries, Somerset brie and Stilton cheeses, festive chutney, oat cakes (Supplement of £5 per person)

Coffee and mince pies

# Landseer New Year's Eve Menu

Price per person: £65

Available Rooms: Landseer Restaurant and Bar, The Library and The Chapel

Minimum Numbers: for the The Library and The Chapel: 10 guests, with a maximum of 30 guests dependent upon room

Price Includes: 4 course menu, welcome glass of champagne on arrival, still and sparkling water

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## Starters

- Vegetable consommé, Asian greens, crisp wontons
- Scottish smoked salmon, champ cakes, Caviar crème fraîche
- Stuffed quail served on brioche toast, port jus
- Seared sea scallops served with smoked foie gras shavings, light truffle sauce

## Mains

- Traditional beef Wellington, château potatoes, Madeira jus
- Grilled duck breast, crêpe Suzette, green beans
- Roasted loin of monkfish, kale and light Korma spices, saffron potatoes
- Organic goat's cheese and black olive tart

## Desserts

- Valhrona chocolate tower
- Crème Catalane, flambéed cherries
- Lemon tart, marinated sweet figs
- Selection of ice-creams served with the accompanying hot sauce

European cheeses, festive chutney, oat cakes

Coffee and handmade chocolates

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Christmas room packages are available at  
[www.doylecollection.com/Bloomsbury\\_Christmas](http://www.doylecollection.com/Bloomsbury_Christmas)

Purchase Doyle Collection gift vouchers and treat someone to a Christmas gift to remember – Afternoon Tea in Lutyen’s lounge, a stylish dinner in Landseer Restaurant or an overnight stay in an elegant suite.

To make a booking, purchase vouchers  
or for further information

please contact the Events Team on +44 (0)20 7347 1241  
or at [ana\\_silva@doylecollection.com](mailto:ana_silva@doylecollection.com)

50% deposit upon booking for all Christmas Day and New Year bookings, full payment for all bookings is required 2 weeks prior to the event. Cancellation policy six weeks prior to the event 50% of the bill; 2 weeks prior to the event 100% of the bill. Christmas menu preorders are to be confirmed 2 weeks in advance - one starter, one main and one dessert to be chosen for all guests. Terms and conditions will apply

