EAT, DRINK, BE MERRY

Christmas at Novotel London City South Hotel
RELAX AND RECOVER
Stay over in one of our comfy rooms and solve the problem of getting home. Enjoy the whole hotel, including free Wi-Fi and all our leisure facilities.

UNWRAP THE FESTIVITIES AT NOVOTEL LONDON CITY SOUTH HOTEL
Try something new for your festive celebrations this year at our London hotel. You will find a vibrant setting bursting with atmosphere and style, just perfect for dining or partying, at Novotel.

The festive season is a great excuse for a party! And Novotel London City South is the perfect host. Start the night early in our hotel bar. Then enjoy a delicious three-course meal, cooked fresh on the night and served with the warm, friendly and attentive service you’ve come to expect from Novotel. After dinner, we get the party music going where you will be dancing the night away!

Christmas joiner parties available from Friday 11th November 2016 until Friday 13th January.

FIND FRESHNESS ON THE MENU
Escape the traditional: our chefs have been busy creating new dishes with new flavours and cannot wait for you to try them, with your friends, your family or your colleagues.

SIMPLY CELEBRATE
We are the perfect place to party too: our party nights are packed with food, drinks, music and fun.
THE PERFECT PARTY SPOT

NEW YEAR’S EVE
Welcome in 2017 with our exclusive New Year’s Eve Dinner. The bar will be open until 1:30am.

£37.50 per person
Under-15s: £17.50 per child
Under-5s: £8.50 per child

Over-18s only.

CHRISTMAS DAY LUNCH AND DINNER
We will help you and your family celebrate together in a warm and relaxed atmosphere.

£32.50 per person
Under-15s: £17.50 per child
Under-5s: £8.50 per child

FESTIVE SET MENU
During the month of December, we will be serving our festive set menu in the restaurant. Relax and enjoy yourself with work colleagues, friends or family.

Available from Friday 11th November 2016 until Friday 13th January 2017.

Two courses £20.95 per person
Three courses £23.50 per person

FESTIVE BUFFET
Relax and enjoy: our chef has created a mouth-watering spread of dishes for the festive season, guaranteed to cater for all tastes.

Friday 11th November 2016 until Friday 13th January 2017.

Two courses £17.50 per person
Three courses £23.95 per person

Under-5s: £8.50 per child
CHRISTMAS PACKAGES

PACKAGE 1
Three-course festive buffet • Tea, coffee and mince pies
A half-bottle of wine per person • Christmas crackers • Party novelties
Christmas decorations and Christmas background music during dinner
DJ and dance floor (minimum of 40 people required) • On-site events coordinator
£31.95 per person

PACKAGE 2
Three-course set menu (selection to be confirmed prior to the event for all guests)
Tea, coffee and mince pies • A half-bottle of wine per person • Christmas crackers
Party novelties • Christmas decorations and Christmas background music during dinner
DJ and dance floor (minimum of 40 people required) • On-site events coordinator
£32.95 per person

PACKAGE 3
Sparkling wine on arrival
Three-course set menu (selection to be confirmed prior to the event for all guests)
Tea, coffee and mince pies • A half-bottle of wine per person • Christmas crackers
Party novelties • Christmas decorations and Christmas background music during dinner
DJ and dance floor (minimum of 40 people required) • On-site events coordinator
£36.95 per person
FESTIVE SET MENU

Two courses £20.95 per person
Three courses £23.50 per person

STARTERS
- Butternut squash and sage soup with garlic croutons
- Chicken with mushroom, Madeira and tarragon pâté
- Smoked salmon parfait with mustard and dill
- Caramelised red onion and blue cheese tart with rocket

MAINS
- Roast turkey paupiette with roast potatoes and pigs in blankets
- Roast beef striploin with roast potatoes and Yorkshire pudding
- Sea bass fillet with root vegetables and lemon dressing
- Mediterranean vegetable and feta crumble pie

Vegetables served on the table

DESSERTS
- Vanilla and white chocolate crème brûlée
- Dark chocolate and cherry tart
- Christmas pudding with brandy sauce
- Fresh fruit slices with berries
STARTERS
Wild mushroom soup served with bread rolls
Beetroot marinated salmon with prawns and caper mayonnaise
Grilled marinated vegetables with balsamic and basil
Confit pork and caramelised apple terrine

SELECTION OF SALADS
Cucumber with mint, feta cheese and olives
Wild rocket and Parmesan
Mixed leaves with homemade vinaigrette
Beetroot and onion salad
Mediterranean pesto pasta salad
Tomato with red onion and basil
Mixed bean salad with chili and tomato dressing
Coleslaw

MAINS
Roast turkey breast with traditional trimmings
Grilled rump steak with mushrooms and tomato
Roast salmon supreme with capers and lemon butter
Four-cheese ravioli with spinach cream
Accompanied by:
Roast potatoes with thyme and garlic
New potatoes with mint and lime butter
Vichy carrots
Honey roast parsnips
Brussels sprouts with chestnuts and bacon
Braised red cabbage

DESSERTS
Selection of festive desserts
Christmas pudding with brandy sauce
Poached pear in mulled wine
Selection of European cheeses and biscuits
Fresh fruit salad
Chocolate fountain
Tea and filter coffee with mince pies

CHRISTMAS DAY LUNCH AND DINNER MENU
£32.50 per person
Under-15s: £17.50 per child
Under-5s: £8.50 per child
NEW YEAR'S EVE MENU
£37.50 per person
Under-15s: £17.50 per child
Under-5s: £8.50 per child

STARTERS
Leek and potato soup with bread rolls
Chicken with wild mushrooms and prosciutto terrine
Assortment of smoked fish with lemon and capers
Char-grilled marinated Mediterranean vegetables
Asparagus with lemon dressing

SELECTION OF SALADS
Mixed leaves with vinaigrette
Wild rocket with Parmesan
Couscous with spiced pepper and apricot
Trio of tomatoes with fresh basil and red onions
Lentils with chickpea and coriander dressing
Potato salad with chive mayonnaise and bacon
Coleslaw

MAINS
Roast beef striploin with Yorkshire pudding, red wine sauce and horseradish
Corn-fed chicken with wild mushroom ragout
Sea bream fillet with olives and caper butter
Red onion and goat’s cheese tart

Accompanied by:
Boulangerie potatoes
Parmentier potatoes
Vichy carrots
Sautéed green beans
Cauliflower gratin

DESSERTS
Selection of desserts
Selection of European cheeses and biscuits
Chocolate truffles and petits fours
Chocolate fountain
FESTIVE BUFFET

Two courses £11.50 per person
Three courses £23.95 per person

STARTERS
Roast tomato soup served with bread rolls
Wild rocket with shaved Parmesan
Mixed leaves with vinaigrette
Citrus spiced couscous
Beetroot with orange and rocket
Pasta and roasted vegetable salad
Coleslaw
Cucumber with olives and tomato
Ham hock and leek terrine
Assortment of smoked fish with lemon and capers
Artichoke, asparagus and parsnip terrine

MAINS
Roast turkey paupiette with traditional trimmings
Roast beef striploin with Yorkshire pudding
Coley fillet with seafood cream
Spinach and ricotta tortellini with tomato sauce
Accompanied by:
Roast potatoes with thyme and garlic
Brussels sprouts with chestnuts and bacon
Vichy carrots
Honey roast parsnips
Braised red cabbage

DESSERTS
Selection of festive desserts
Selection of European cheese and biscuits
Poached pear in mulled wine
Christmas pudding with brandy sauce
Fresh fruit salad
Tea and filter coffee with mince pies