

# COSY UP THIS CHRISTMAS

at Novotel London West



  
**NOVOTEL**  
HOTELS & RESORTS





# CELEBRATE THE FESTIVE SEASON AT NOVOTEL LONDON WEST

At Novotel you'll find the perfect cosy place for your festive celebrations. Enjoy a vibrant setting bursting with the right combination of atmosphere and tradition, just perfect for dining or partying.

Our hotel is located in West London with three tube lines (Piccadilly, District and Hammersmith & City) within three minutes' walk of the hotel, making it an ideal base to reach the capital's hotspots!

## FRESH INGREDIENTS, FRESH IDEAS

Our chefs have been busy creating new spins on traditional dishes and can't wait for you to try them, with your friends, your family or your colleagues.

## FUN AND FESTIVITIES

We're the perfect place to party, so look forward to laughing with the ones you love as you dance the night away. Our party nights are packed with food, drinks and fun.

## RELAX AND UNWIND

Stay over in one of our comfy rooms and you'll feel snug and relaxed after a great evening of festivities. Enjoy the whole hotel, including free Wi-Fi and fitness room.



## **THE PERFECT PARTY SPOT**

Whether you're looking for relaxing drinks with a few friends, or dinner and a dance, we've everything you need for your festive get-together. Whatever celebrations you're looking for this year, we're the perfect blend of fun and festivities to make your Christmas.



## FESTIVE PARTY DINNERS

During the month of December, we will be serving our three-course festive carvery menu in our restaurant. Relax and enjoy yourself with work colleagues, friends or family.

**Available from Friday 1st December to Saturday 23rd December**

**Three courses £24.50, two courses £18.50, children (12 and under) £12.50**

## CHRISTMAS DAY DINNER

We'll help you and your family celebrate together in a warm and relaxed atmosphere. Enjoy our splendid buffet with all the festive trimmings.

**Monday 25th December**

**£37.00 per adult, £19.00 per child (12 and under)**

## FESTIVE PARTY NIGHTS

Enjoy the party atmosphere and reserve your party in one of our private function rooms. After dinner has been served dance the night away with your fellow guests.

**Available from Friday 24th November to Saturday 13th January**

**Buffet menu £55.00 per person**

**Plated menu £65.00 per person**

**Included: welcome drink on arrival, half-bottle of wine, water, Christmas novelties, DJ and private function bar (minimum numbers will apply – please contact the hotel direct for further information)**

## NEW YEAR'S EVE

Live music from 7pm to 11pm

**Sunday 31st December**

**£39.00 per adult, £19.00 per child (12 and under)**



## FESTIVE PARTY DINNER MENU

Your favourite seasonal flavours with your favourite people.  
Our carvery serves a selection of festive delights, with plenty  
of choice for all your family or friends.

# AROMA CHRISTMAS BUFFET

*(example menu only, variations on the day may apply)*

Cutting Bread Bakery selection

Soup of the day

## **COLD BUFFET SELECTION:**

Pitta bread, Scandinavian crackers and grissini with houmus and taramasalata

## **A SELECTION OF BILLINGSGATE FINEST FISH FROM THE FOLLOWING:**

Poached and smoked Loch Duart salmon, gravadlax and beetroot gravadlax, smoked and peppered mackerel, pickled fish, prawn and crab medley

## **FROM THE MAINLAND:**

A selection of prime roasted cold cuts, smoked poultry, pâtés, terrines and charcuterie

## **FROM THE GARDEN:**

A selection of avocado vinaigrette, mozzarella and beef tomato, stuffed eggs mayonnaise, grilled, pickled and marinated vegetables and vegetable terrines

## **SALAD BAR:**

Make your own Caesar salad with accompaniments:  
mixed seasonal leaves, olive oil and balsamic, daily changing composite salads and slaws

## **HOT BUFFET:**

Roasted Norfolk turkey breast, sage and onion stuffing, hogs on horseback, cranberry relish, jus rôti, carvery of the day with accompaniments

## **SELECTION OF MEAT, FISH AND VEGETARIAN ENTRÉES:**

Selection of seasonal vegetables, potatoes and rice of the day

## **DESSERT BUFFET:**

Festive flambéed plum pudding with crème anglaise

A festive array of gâteaux, tarts and mousses

A selection of cut fruits

Farmhouse cheese trolley selection with condiments and crackers

Mince pies and stollen bites



## **FESTIVE PARTY NIGHT MENU**

Celebrate the season with our set menu – enjoy great food in a friendly and fun setting, followed by dancing.

## **COLD SELECTION**

Billingsgate array of smoked, pickled and poached fish

Horseradish and caper crème fraîche

Soused fennel and carrot salad infused with caraway

Antipasti of grilled, roasted and marinated vegetables with ciabatta and olive tapenade

Sweet potato and new potato salad with dill pickle mayonnaise and spring onions

Ye olde York ham and prosciutto with mango, piquillo and corn salpicon

Little gem leaves with vine cherry tomatoes, cucumber and red onions with citrus oil dressing

## **HOT SELECTION**

Pan-seared mignons of Norfolk turkey, sage and tomato confit  
with grilled Emmental and peppercorn café au lait sauce

Dauphinoise potatoes and braised Brussels chiffonade with carrot paysanne

Baked darts of salmon in pastry with fish cream sauce

Broccoli florets, baby corn and parsley potatoes

Vegetable and feta mini crumble pies with pumpkin and pomegranate risotto

## **DESSERTS**

Hot sticky toffee pudding, with Chantilly cream

Eggnog cheesecake with butterscotch sauce

Coffee

### **SUPPLEMENTARY UPGRADES:**

Cream of parsnip soup with mushroom gnocchi dumplings x 10 – £20.00

Cheeseboard – platter for 10 – £25.00

Cut fruit and stollen bites or mini mince pies – platter for 10 – £25.00

Gingerbread and petits fours – platter for 10 – £25.00



## **FESTIVE PLATED PARTY MENU**

Enjoy the party atmosphere and reserve your party in one of our private function rooms. After dinner has been served, dance the night away with your fellow guests.



## **STARTERS**

Cheddar bowl of roasted squash and Loch Duart gravadlax with citrus caper mayo and little gems  
Butternut, Gruyère and quinoa roulade with pomegranate and corn salad Caesar (v)

## **MAINS**

Roast jambonette of corn-fed chicken in sage and corn cream sauce  
with parmentier sablé and Savoy cabbage chiffonade with sultanas, carrots and toasted pine nuts  
Baked pithivier of baby spinach and wild mushrooms with tomato and tarragon salsa,  
roasted parmentier of potatoes, and a carrot and courgette duo

## **DESSERTS**

Gingerbread cheesecake with maple and walnut ice cream and caramel coulis  
Coffee and Valrhona chocolate  
Mince pies

*Additional upgrades available.*



## CHRISTMAS DAY DINNER MENU

Enjoy our chef's take on traditional Christmas fare – with all the trimmings you would expect and one or two delicious surprises, plus no worrying about washing up!

## **SOUP OF THE DAY**

Cream of parsnip with caramelised chestnut confit

## **MAINS**

### **FROM THE CARVERY:**

Roasted Norfolk turkey breast with sage and onion stuffing balls, hogs on horseback, cranberry relish and jus rôti

### **FROM THE HOT BUFFET:**

Grilled featherblade steak with Lyonnaise and Béarnaise sauces

Medallions of middle neck of lamb loin with ratatouille and rosemary and redcurrant jus

Seared supremes of fresh salmon and red mullet with tomato and asparagus confit and salsa verde

### **VEGETARIAN:**

Duo of tomato, basil and mozzarella tortelloni and spinach and ricotta tortelloni with fresh pomodorina sauce, pesto and flaked Parmesan

Savoy cabbage chiffonade with Brussels sprout quarters

Roasted maple glazed parsnips

Florets of cauliflower and broccoli

Citrus carrots and green beans

Traditional light and fluffy 'roastie' potatoes

Rich and creamy mashed potato

American long-grain rice with peas and broad beans

## **DESSERT BUFFET**

Festive flamed rich and dark plum pudding, with Chantilly cream or custard or both (it's Christmas!)

A festive selection of gâteaux, desserts, mousses and tarts

Selection of cut fruits to savour

Specially selected farmhouse cheese trolley with condiments and crackers

Seasonal mince pies and stollen to finish with your coffee or tea



## **NEW YEAR'S EVE MENU**

It may be freezing outside so come into the warm and welcome in 2018 with the ones you love. A superb menu, a cosy fun atmosphere, music and dancing – and of course the all-important countdown to midnight.

## **COLD COUNTER**

### **BILLINGSGATE FISH MARKET**

Smoked array of Loch Duart salmon, mackerel, peppered trout, halibut and gravadlax

Marinated anchovies, pickled rollmops, prawns, fresh crab, selection of assorted fish sushi with accompaniments, dressed poached salmon, taramasalata and pitta

### **SMITHFIELD SELECTION OF COLD CUTS**

Prime roasted topside of beef, honey baked gammon, succulent Norfolk turkey, smoked chicken and duck, charcuterie selection, Cumberland pâté and assorted terrines

### **COVENT GARDEN SELECTION**

Nigiri and maki vegetarian sushi with accompaniments, avocado and asparagus vinaigrette, stuffed eggs à la russe, marinated and pickled vegetables, vegetable terrines, stuffed Portobello mushrooms, hummus and pitta

Vegetable shots

## **SALAD BAR**

Make your own Caesar salad, sliced beef vine tomato and mozzarella, mixed seasonal salad leaves with oil and balsamic, and a selection of seasonal freshly made compound salads and slaws with condiments

## **CARVERY OF THE DAY**

Roast loin of crispy pork with apple, sultana and cinnamon compote and jus rôti

## **HOT BUFFET**

Piccatas of succulent chicken with tomato compote and grilled Swiss cheese, 'spaghetti' of vegetables and egg noodles and Madeira sauce

Grilled minute steaks of beef with fruits of the forest, spinach and sauce choron

Sustainable selection of grilled fish, watercress and lemon fish cream sauce

## **VEGETARIAN**

Freshly cooked leek and Emmental ravioli with asparagus cream and flaked Parmesan

Panache of seasonal vegetables

Braised red cabbage

Roast château potatoes

Spicy fried potato wedges Lyonnaise

Pilaf rice with piquillo pepper strands

## **DESSERT BUFFET**

Sticky toffee pudding with butterscotch anglaise

## **NOVOTEL LONDON WEST**

1 Shortlands Street · London W6 8DR

For restaurant bookings please contact us on:

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