

# 2024 FESTIVE MENU

2 Courses £35 – 3 Courses £40

Welcome Drink

## Starters

French Onion Soup with Cheese Crouton V

Chicken Liver Parfait & Redcurrant Glaze

Classic Prawn Cocktail

## Main Courses

Traditional Roast Norfolk Turkey, Chestnuts, Rosemary Stuffing and Cranberry Compote

Grilled Salmon, Duchess Potato, Tender stem Broccoli, Hollandaise & Red Currant

Pumpkin & Spinach Risotto, Parmesan Cheese V

## Desserts

Traditional Christmas Pudding, Brandy Sauce

Salted Caramel & Chocolate Tart

Baked Pineapple, Winter Spices, Vanilla Ice Cream

## Cheese Course

English & Continental Cheeses, Chutney

£10 Supplement - £15 to include Glass of Port

Tea or Coffee with Mince Pies

Available Monday to Sunday– Lunch or Dinner

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

The Leonard Hotel, 11-17 Seymour Street, London W1H 7JW – [reservations@theleonard.com](mailto:reservations@theleonard.com) – 02079352010 – [www.theleonard.com](http://www.theleonard.com)

# FESTIVE AFTERNOON TEA

£40 per person

Glass of Champagne

## Tower

Selection of freshly made sandwiches

Turkey & Cranberry, Brie & Ham, Smoked Salmon & Dill, Cucumber & Cream Cheese

Scones, Clotted Cream & Preserve

Petit fours

Mince Pies

## Hot Drinks

Selection of Teas

English Breakfast, Earl Grey, Darjeeling, Green Tea, Peppermint,

Red Berries, Chai Tea

Freshly Brewed Coffee

Mulled Wine

Available Monday to Sunday – 12pm – 5pm

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

# CHRISTMAS DAY MENU

5 Courses £65 – Children under 12 £35

Welcome Drink

## Starters

French Onion Soup V

Smoked Salmon

Classic Prawn Cocktail

## Main Courses

Traditional Roast Norfolk Turkey, Chestnuts, Rosemary Stuffing and Cranberry Compote

Grilled Salmon, Duchess Potato, Tender stem Broccoli, Hollandaise & Red Currant

Pumkin & Spinach Risotto, Parmesan Cheese V

## Desserts

Traditional Christmas Pudding, Brandy Sauce

Salted Caramel & Chocolate Tart

Baked Pineapple, Winter Spices, Vanilla Ice Cream

## Cheese Course

English & Continental Cheeses, Chutney

## Tea or Coffee

Mince Pies & Petit Fours

We can cater for all dietary requirements with prior notice, including dairy-free, gluten-free, vegan and more. Please specify at the time of booking.

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

## TERMS & CONDITIONS

1. Please check availability by phone or email so we can provisionally hold a date for you.
2. Payment in full to include the service charge is required within 14 days from the time of booking.
3. Pre-orders are required 14 days prior the event.
4. Tables of 2, 4, 6 & 8 are available with a maximum seating capacity of 30 pax at any one time.
5. A 10% discount of the best available rate applies to overnight stays.
6. Accommodation will be payable at the time of booking.
7. Cash, bank transfer and most major credit cards are accepted for payment. Please check with us before booking.
8. All prices include VAT at the current rate. If you require a VAT receipt, please advise reception who will be able to provide this after the event.
9. Food is prepared in an area where allergens are present. Please ensure that guests with food allergies or intolerances inform the hotel at the time of booking.
10. The management of the hotel reserves the right to refuse entry to the hotel.
11. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws

Prices are per person. Menus are subject to change

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

# Drink offers with Festive Menu

Bottle of Prosecco @ £30

Bottle of Champagne Charles Joubert @ £50

Bottle of Pinot Grigio, Rosé and Merlot @ £25 each

Glass of Mulled wine @ £4.50

Bottled beers 5 for £20

Non-alcoholic Sparkling Wine White or Rosé @ £25

Low Alcohol Red wine (0.5%) @ £25

Please settle drink pre-orders at the time of Booking

Prices are per person. Menus are subject to change


A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

# Christmas Party Booking Form

---

Date of Event:	No of Guests:
Time:	Booking Date:

Type of event:

Lunch     
 Dinner     
 
 Afternoon Tea     
 Christmas Day

Name of the organiser:	
Company Name:	
Email:	Mobile:
Address:	
Town:	Post Code:

Payment details:

Date						
Method						
Amount						

Customer signature:

I hereby agree to the Leonard Hotel Terms & Conditions of Booking and understand that all deposits are not refundable and will be forfeited if I cancel my booking

Special requests:

A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT

# Christmas Party Pre-order Form\*

Date of Event:	No of Guests:
Time:	Booking Date:

Type of event:

Lunch  Dinner  Afternoon Tea  Christmas Day

Name of the organiser:
Company Name:

Names	Starters			Mains			Desserts			Notes
	Soup	Salad	Prawn	Turkey	Salmon	Risotto	Christmas Pudding	Tart	Pineapple	Cheese

\*Festive and Christmas Day menu only

Prices are per person. Menus are subject to change  
A discretionary 10% service charge will be added to your bill. All prices are inclusive of VAT