



The Festive Season

HOTEL CAFÉ ROYAL

LONDON

*The Festive
Season is Coming*

For more than 150 years, Hotel Café Royal has stood as an iconic London destination for gatherings, and this festive season follows suit. With a touch of glamour, we're illuminating the heart of the city with golden splendour, radiating warmth and happiness. Come be a part of the magic through luxurious stays, delightful activities, captivating events, and exquisite award-winning dining experiences.





Golden Gatherings

Amidst the shimmering lights of Regent Street, expect nothing short of dazzling gatherings at Hotel Café Royal. Our iconic address is synonymous with unrivalled celebrations. Whether it's an intimate dinner or a grand formal gala, our experienced team will meticulously craft your event, ensuring an abundance of joy in an atmosphere of sheer opulence.

Heartwarming Activities

A KIDS CORNER

Embrace the simple pleasures of pure joy and happiness and infectious laughter at our Kids Corner throughout the festive school holidays. A myriad of games, books, puzzles and toys create an exciting space for children to play, learn and enjoy. The Kids Corner is available during school holidays from December 23rd onwards.

CHOCOLATE-MAKING MASTERCLASS

Executive Chef Loic Carbonnet and his pâtisserie team invite you and your loved ones to learn the sensational art of chocolate-making.

Using our very own blend of chocolate called the Royal Cocoa in collaboration with renowned Chocolate House Valhrona, you can create magical creations that not only look beautiful but are a delicious festive treat. A joyous activity for the entire family!



Santa's in Town

“On Christmas Day, don’t miss Santa Claus as he will warmly grace us with his presence all day. Hopefully you have not been naughty as Santa might have a special gift for the little ones.”



Afternoon Tea

Experience a luxurious Afternoon Tea in the opulent surroundings of the historic Grill Room, where the golden decor sets the stage for this time-honoured tradition. Delight in the melodious tunes of our pianist as you savour a meticulously prepared feast by Executive Chef Eliano Crespi and Executive Pastry Chef Loic Carbonnet. Our Festive Afternoon Tea is thoughtfully inspired by the seasonal flavours, ensuring a decadent and memorable experience.

AVAILABLE FROM MONDAY TO SUNDAY

12:30PM TO 5:30PM

EXCLUSIVELY FOR THIS FESTIVE SEASON

£85 PER PERSON

£95 PER PERSON WITH A GLASS OF

N.V VEUVE CLICQUOT BRUT

Alex Dilling

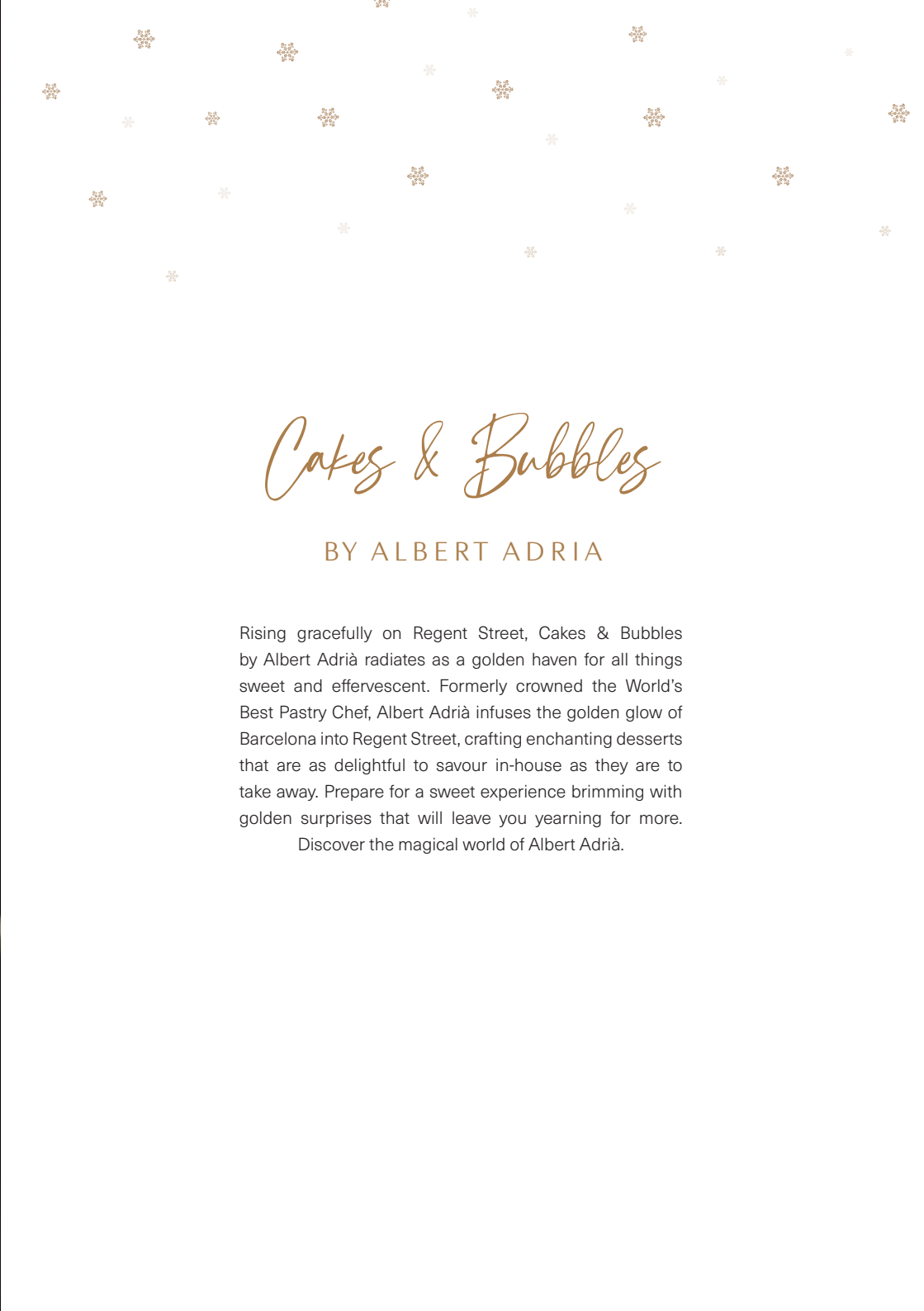
AT HOTEL CAFÉ ROYAL

Elevated above the shimmering elegance of Regent Street, discover an intimate and exquisitely designed dining space where the realms of art and gastronomy entwine seamlessly. Under the guidance of the renowned Two-Michelin starred Chef Alex Dilling and his skilled team, each dish is crafted as meticulously as a rare masterpiece, then presented with a touch of theatricality that brings pure delight to the table. Embark on a wondrous exploration of modern French gastronomy by embracing the festive tasting menus curated by Alex.

For those seeking an even more personalized experience, delve into the realm of intimacy through private hire and dining options.

**For further details, please reach out to
reservations@alexdilling.com.**





Cakes & Bubbles

BY ALBERT ADRIA

Rising gracefully on Regent Street, *Cakes & Bubbles* by Albert Adrià radiates as a golden haven for all things sweet and effervescent. Formerly crowned the World's Best Pastry Chef, Albert Adrià infuses the golden glow of Barcelona into Regent Street, crafting enchanting desserts that are as delightful to savour in-house as they are to take away. Prepare for a sweet experience brimming with golden surprises that will leave you yearning for more.

Discover the magical world of Albert Adrià.

Green Bar

Step into a haven of festive free spirits, where happiness thrives and conversations sparkle like golden threads, mirroring the enchanting allure of green absinthe. Let the ethereal whispers of the Green Fairy dance upon your taste buds, casting a spell of happiness with every sip. Our meticulously crafted absinthe cocktails blend festive herbs, spices, and the essence of whimsical spirits, transporting you to a captivating world of golden elixirs swirling in delicate glasses. Encounter an eclectic mix of characters, lost poets, and curious souls seeking their muses in this extraordinary absinthe wonderland that promises to ignite festive enchantment.





Festive Dining

CHRISTMAS DAY DINING AT HOTEL CAFÉ ROYAL

Elevate your Christmas celebrations with a feast of exceptional indulgence. Immerse yourself in the enchanting ambiance of Hotel Café Royal as we present an exquisite Christmas Day Lunch that combines culinary mastery with festive spirit. Indulge in a carefully curated three-course menu that pays homage to the season's finest flavours by Executive Chef Eliano Crespi and his culinary team.

[Click here to reserve a table](#)

NEW YEAR'S EVE AT HOTEL CAFÉ ROYAL

Join us at Hotel Café Royal for an elegant celebration that combines the warmth of shared moments with the joy of new beginnings. Indulge in a lavish dinner, where each exquisite dish is a golden symphony of flavours, and raise a glass during the Champagne reception as the ambiance shimmers with excitement. Live music and entertainment will envelop you in a joyful embrace, leading up to the magical moment when fireworks light up the sky over London's heart. Be part of an unforgettable night that welcomes the future with elegance, warmth, and golden splendour.

[Click here to reserve a table](#)



Your Home for the Holidays

FESTIVE STAYS

Amidst the radiant glow of gold, our halls come alive with festive warmth and joy. Embrace the magic of Christmas in the heart of London with an indulgent stay. Experience the enchantment with a complimentary bottle of Champagne and a delightful festive hamper curated by Albert Adria's Cakes & Bubbles. Wake up to the exquisite flavours of a Royal English Breakfast for two, and add an extra touch of festive spirit with the option for Christmas decorations or join us for a sumptuous Christmas day lunch.

OFFER INCLUDES:

- OVERNIGHT STAY IN A LUXURIOUS ROOM OR SUITE
- ROYAL ENGLISH BREAKFAST FOR TWO
- CHAMPAGNE ON ARRIVAL
- A FESTIVE HAMPER CURATED BY ALBERT ADRIA'S CAKES & BUBBLES
- ACCESS TO KIDS CORNER DURING SCHOOL HOLIDAYS
- ACCESS TO AKASHA HOLISTIC WELLBEING

FROM £1400 FOR A DELUXE ROOM

Terms & Conditions Apply. Offer Available From: 23rd To 27th December 2023



New Year's Eve

Ring in the New Year with us! Welcome 2024 in style with an unforgettable stay and a New Year's Eve celebration at the elegant Hotel Café Royal. Enjoy a lavish three-course dinner accompanied by a Champagne toast, followed by music and festivities. On New Year's Day, relish a leisurely morning, savour breakfast, and benefit from a late check-out. Your stay also grants you access to the rejuvenating Akasha Holistic Wellbeing spa, ensuring a refreshed start to the year ahead.

OFFER INCLUDES:

- TWO NIGHT STAY IN A LUXURIOUS ROOM OR SUITE
- ENGLISH BREAKFAST FOR TWO EACH MORNING
- BOTTLE OF CHAMPAGNE ON ARRIVAL
- FOUR COURSE DINNER FOLLOWED BY LIVE ENTERTAINMENT
- LATE CHECKOUT UNTIL 4:00PM
- ACCESS TO KIDS CORNER
- ACCESS TO AKASHA HOLISTIC WELLBEING

FROM £1400 FOR A DELUXE ROOM

Terms And Conditions Apply. Offer Available From: 30th December - 2nd January



Akasha

HOLISTIC WELLBEING

Discover a tranquil hideaway beneath the bustling energy of Regent Street, where complete relaxation and serenity await at Akasha Holistic Wellbeing. Tailored for the party season and the colder months, our selection of overnight and day spa packages offer a perfect escape. At Akasha, indulge in an array of signature treatments featuring luxury skincare brands such as Valmont, UBeauty, and Aromatherapy Associates. Enriching your experience, our wellness program includes visits from expert therapists, trainers, and practitioners. Dive into a realm of rejuvenation with access to exceptional facilities, including an 18-meter pool, cutting-edge fitness centre, Watsu pool, sauna, private Hammam, and steam room.

The Gift of Hotel Café Royal

This season, elevate the art of gifting and share the warmth and joy of Hotel Café Royal. Give the gift of unforgettable moments, exquisite experiences, and cherished memories that will resonate long after the festivities fade. Whether it's a sumptuous dining experience, a rejuvenating spa retreat, or a luxurious stay in the heart of Regent Street, you're not just giving a present – you're creating an experience that sparkles with elegance and touches hearts with genuine joy. Embrace the spirit of giving and make this holiday season truly extraordinary with the Gift of Hotel Café Royal.

Valid for 12 months, giving you the freedom to choose a visit at a time that suits you.





Christmas Day Lunch Menu

£195 per person, £75 per person for kids

AMUSE-BOUCHE

Cauliflower Panna Cotta, Sicilian Red Prawns Tartare, Caviar

Or

Beetroot Tartare, Cox Apple Foam, Pickle (vg)

STARTERS

Duck Consommé Double, Pulled Duck Tortellini, Black Truffle

Or

Scottish Smoked Salmon Fillet, Pickled Vegetables, Horseradish, Cucumber Jelly, Dill Emulsion

Or

Winter Vegetables Terrine, Clementine And Cranberry Compote, Port Reduction, Walnut Bread (vegan)

MAINS

Traditional Bronze Norfolk Turkey, Confit Leg, Stuffing And Trimmings

Or

Pan Seared Sea Bass, Jerusalem Artichoke Mousseline, Baby Artichoke, Seafood Ragout, Champagne Froth

Or

Carnaroli Risotto, Wild Mushroom Foam, Umbrian Black Truffle (vg)

DESSERTS

Hotel Café Royal Christmas Pudding, Armagnac Sauce Anglaise,

Or

Yule Log, Belle Helene, Hotel Café Royal Chocolate, Pear, Nougatine

Or

Pineapple Carpaccio, Saffron, Passion Fruit, Orange



New Year's Eve Menu

£165 per person, £75 per person for kids

AMUSE-BOUCHE

Scallop Carpaccio, Monkey 47 Gelatine, Finger Lime, Tobiko

Or

Butternut Squash Panna Cotta, Caramelised Pumpkin Seeds, Pumpkin Oil Dust

STARTERS

Foie Gras Terrine, Quince Compote, Vanilla Gelee, Toasted Hazelnut Brioche

Or

Native Lobster, Fennel Panna Cotta, Bergamot, Orange & Grapefruit Salad, Shellfish Emulsion

Or

Mushroom Tartlet, Pickled Shimeji, Black Garlic, Mushroom Soup, Black Truffle (vg)

MAINS

Wagyu, Miso Glazed Pea Aubergine, Bone Marrow Foam, Sake Infused Jus

Or

Atlantic Turbot, Saffron Potato Mousseline, Glazed Fennel, Caviar, Crab Bisque

Or

Winter Vegetable Pithivier, Maple Syrup Glazed Roscoff Pink Onion, Mash Potato, Wilted Baby Spinach, Black Truffle

DESSERTS

Chestnut Mont Blanc, Maron Glace Sudachi Sorbet,

Or

Truffle Omelette Norvégienne, Truffle, Blood Orange, Meringue

Or

Tart Vegetale, Aloe Vera, Exotic Fruit Macedoine





Festive Afternoon Tea

£85 per person, £95 per person with a glass of N.V. Veuve Clicquot Brut

AMUSE-BOUCHE

Black Truffle Palmier

A SELECTION OF TEA SANDWICHES

Burford Egg and Cress
Boiled brown eggs, Lincolnshire poacher, mustard cress

Prawns

Poached Atlantic prawns, Marie Rose sauce, cornichons, Amalfi lemon

Turkey and Stuffing

Slow cooked turkey, dried apricot and chestnut stuffing, homemade cranberry ketchup

Beef Wellington

Mustard marinated roast beef, mushroom duxelles, mushroom mayonnaise

TRADITIONAL SCONES

Plain and Cranberry Scones
Served with bespoke Maison Laurino mango, pineapple and vanilla jam,
Cornish clotted cream, pears and masala chai jelly

DESSERTS

Pecan and Royal Cocoa
Chocolate mousse, pecan caramel, cocoa shortbread

Mont Blanc

Blackcurrant confit, almond cream, chestnut Chantilly

Nougat

Light mousse, citrus and pine crèmeux, pain de Gènes

Mince Pie

Religieuse, Tahitian vanilla cream



Festive Vegan Afternoon Tea

£85 per person, £95 per person with a glass of N.V. Veuve Clicquot Brut

AMUSE-BOUCHE

Black Truffle Palmier

A SELECTION OF TEA SANDWICHES

Butternut Squash and Houmous
Roasted butternut squash, houmous, pumpkin seeds

Vegan Stuffing

Onion, sage, dry apricot, chestnut stuffing, homemade cranberry ketchup

Cucumber and Mint

Star anise and clove marinated cucumber, mint

Vegan Egg and Truffle

Tofu, black truffle, vegan cheese, vegan mayo

TRADITIONAL SCONES

Plain and Cranberry Scones
Served with bespoke Maison Laurino mango, pineapple and vanilla jam,
vegan cream, pears and masala chai jelly

DESSERTS

Royal Cocoa
Chocolate mousse, pecan caramel, cocoa shortbread

Mont Blanc

Marron glacé, blackcurrant confit, chestnut vermicelli

Citrus

Crème brûlée, pine, candied fruit compote

Mince Pie

Hazelnut sweet pastry, mincemeat, vanilla cream



Christmas Eve



1-2 SEATING DINNER ONLY

5 course with welcome Glass of Champagne

£325

CANAPE

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ANDIGNAC FOIE GRAS TERRINE

Mulled Wine, Brioche "Feuillet"

WILD TURBOT

Leek "vichyssoise", Aged Kaluga Caviar

WHOLE ROAST CORNFED CHICKEN FROM ARNAUD TAUZIN

Chesnutt & Sage Stuffing, Morteau Sausage, Pomme Anna

VACHERIN MONT DOR

Black Winter Truffle, Celeriac, Piedmont Hazelnut

BÛCHE DE NOËL

Tainori Chocolate, Ethiopian Coffee, Tahitian Vanilla

PETIT FOUR

reservations@alexdilling.com | 020 7459 4022

Terms and conditions apply. Christmas Eve, Christmas Day, New Years Eve, New Years Day are pre payable and non refundable

All services are subject to a 15% service charge - dietary requirements must be advised at least 7 days in advance





Christmas Day



1-2 SEATING LUNCH ONLY
4 Course Plus Glass Of Champagne
£350 (4 course)

CANAPE

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FINE DE CLAIRE OYSTER
Aged Kaluga Caviar, Extra Brut Champagne

WHITE ALBA TRUFFLE
Tortellini, 24 month Comte, Vin Jaune

WHOLE ROASTED DUCK FROM MAISON BURGAUD
Stuffed Savoy Cabbage, Pomme Puree, Glazed winter Vegetables en cocotte

EXOTIC FRUIT VACHERIN
Coconut, Passion Fruit, Tahitian Vanilla

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Boxing Day



1-2 SEATING LUNCH ONLY
4 Course £245

CANAPE

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FINE DE CLAIRE OYSTER
Aged Kaluga Caviar, Extra Brut Champagne

BLACK WINTER TRUFFLE
Tortellini, 24month Comte, Vin Jaune

WHOLE ROASTED DUCK FROM MAISON BURGAUD
Stuffed Savoy Cabbage, Pomme Puree, Glazed winter Vegetables en cocotte

EXOTIC FRUIT VACHERIN
Coconut, Passion Fruit, Tahitian Vanilla

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New Year's Eve



1 ½ SEATING DINNER ONLY

1st seating 5 course £325 | 2nd Seating 7 course £450

No Champagne included

CANAPE

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AGED KALUGA CAVIAR

Cornish Brown Crab, Crème Fraiche, Ginger

ANDIGNAC FOIE GRAS AU TORCHON

Mulled Wine

WHITE ALBA TRUFFLE

Tortellini, 24 month Comte, Vin Jaune

BRITTANY BLUE LOBSTER

Celeriac & Black Truffle Remoulade

VENISON FROME LAKE DISTRICT FARM

"Wellington" Jus smoked with Juniper

BRIE DE MEAUX

Black Winter Truffle, Muscat Grape, Walnut

BÛCHE DE NOËL

Tainori Chocolate, Ethiopian Coffee, Tahitian Vanilla

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The Set Collection

At the most outstanding addresses, in the world's most vibrant destinations, The Set is creating the modern grand hotels of our time. In each one, we beautifully compose unique experiences and environments that capture the hearts and minds of our guests, and the spirit and pace of their contemporary lifestyles.

thesetcollection.com





THE SET
COLLECTION

Hotel Café Royal, 68 Regent Street , London, W1B 4DY UK
+442074063333 | enquiries@hotelcaferoyal.com