

Festive Packages 2026



DECEMBER 2026

TIER 1

£95 pp

PRIVATE ROOM HIRE
HOTEL CHAIR COVERS WITH SASHES
3 COURSE FESTIVE MENU
DRINKS PACKAGE 1
PRINTED MENUS
PA SYSTEM
MICROPHONE AND DANCEFLOOR

TIER 2

£110 pp

RED CARPET ARRIVAL,
PRIVATE ROOM HIRE
HOTEL CHAIRS COVERS WITH SASH
THREE CANAPES PER PERSON
3 COURSE FESTIVE MENU
DRINK PACKAGE 2
PRINTED MENUS
PA SYSTEM , MICROPHONE AND DANCEFLOOR

T&C Minimum numbers or minimum spend applies.

Drinks Package 1: Half Bottle Wine or 3 Bottled
Beers or 4 Soft drinks

Drinks Package 2: Glass of Cava or Orange Juice and
Half Bottle Wine or 3 Bottled Beers or 4 Soft drinks

[Start Your Plan here](#)

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TIER 1

£95PP

PRIVATE ROOM HIRE

HOTEL CHAIR COVERS WITH SASHES

3 COURSE FESTIVE MENU

DRINKS PACKAGE 1

PRINTED MENUS

PA SYSTEM

MICROPHONE AND DANCEFLOOR

T&C Minimum numbers or minimum spend applies.

Drinks Package 1: Half Bottle Wine or 3 Bottled Beers or 4 Soft drinks

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Festive Packages 2026



TIER 2

£110PP

RED CARPET ARRIVAL

PRIVATE ROOM HIRE

HOTEL CHAIR COVERS WITH SASHES

3 COURSE FESTIVE MENU

DRINKS PACKAGE 2

PRINTED MENUS

PA SYSTEM

MICROPHONE AND DANCEFLOOR

T&C Minimum numbers or minimum spend applies.

Drinks Package 2: Glass of Cava or Orange Juice and Half Bottle Wine or 3 Bottled Beers or 4 Soft drinks

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Festive Packages 2026

MENU

Festive Menu

Starters

Authentic Prawns & Cured Salmon Dome

Citrus Avocado, Caviar, Beetroot Crostini
(236 cal) (F,CRM,G,SU)

Crunchy Game Bonbon

Wild Berry Salsa Blood Orange Gel
(519 cal) (M,G,SU,MU)

Stuff Globe Artichoke, Cheesy Bell Peppers (V)

Pickled Cucumber, Balsamic Glaze
(195cal) (G,M) Vegan option available

Main Courses

Traditional Roast Breast of Turkey

Pigs in Blankets, Goose Fat Roast Potatoes, Sage & Onion Stuffing, Braised Red Cabbage, Honey Roast Parsnips, Brussels Sprouts & Rich Turkey Jus
(610 cal) (G,SU)

Grill Welsh lamb Lion

Sweet Potato Rösti, Seasonal Vegetables, Lentil Purée & Minted Jus
(748 cal) (M,SU)

Pan-Seared Fillet of Halibut

Stuffed Potato Croquettes, Charred Asparagus, Lemon & Saffron Fennel Velouté
(524 cal) (F,G,M)

Wild Mushroom & Ricotta Cannelloni (V)

Spiced Spinach, Parmesan Cream, Chive Oil & Balsamic
(620 cal) (G,E) Vegan option available

Desserts

Chocolate Panettone Pudding

Warm Chocolate Sauce, Cappuccino Ice Cream
(525 cal) (G,M,N,E)

Traditional Christmas Pudding

Brandy Crème Anglaise & Redcurrants, Steamed Ginger Ice Cream
(512 cal) (G,M,E,N,SU) Vegan option available

Wild Strawberry Cheesecake

Kiwi Coulis, Raspberry Dust
(586 cal) (G,M,E,N) Vegan option available

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

k (M), Gluten (G), Celery (CE), Sesame (SE), Sulphites (SU), Fish (F), Soy(SO), Peanut (P), Lupin (L), Nuts (N), Eggs (E), Molluscs (MO), Crustaceans (CR), Mustard (MU)
If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members.

All Prices are inclusive of VAT. An optional 12.5% service charge will be applied to your bill, all of which goes to the service team excluding Management.

Halal Options Available Upon Request

+44 (0)207 517 2808

22 Hertsmere Road - West India Quay - Canary Wharf - London - E14 4ED

 MarriottCanaryWharf

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spend applies.

Start Your Plan here