



Festive Lunch And Dinner

19th November - 30th December 6:00pm - 11:00pm

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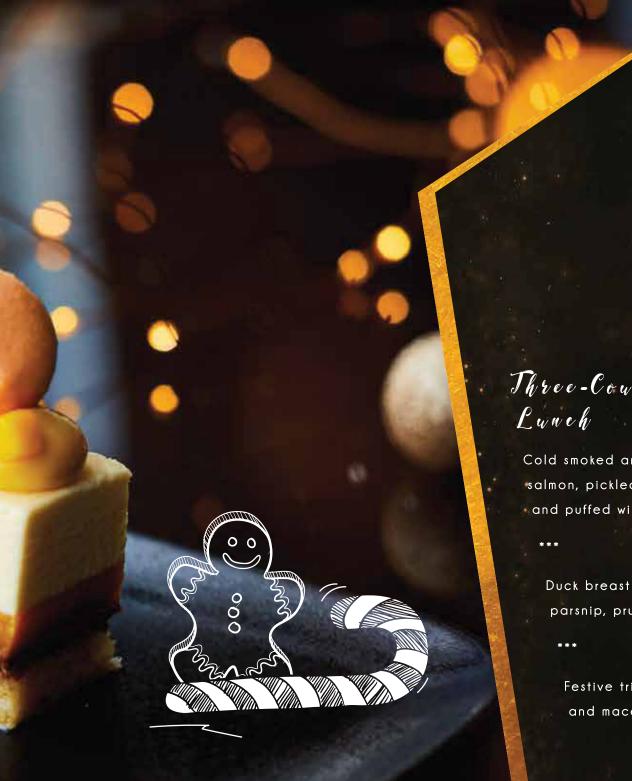
THREE - COURSE FESTIVE LUNCH

£45 per person with wine pairing

FIVE - COURSE FESTIVE DINNER

£85 per person with wine pairing





five-Course Dinner

Cauliflower soup with pine nut and raisin

Chicken liver parfait, madeira and truffle jelly and hot and cold smoked salmon

Roe deer, celeriac, truffle and blackberries

Mint lime and pineapple granita

Festive trifle, orange, tonka bean and mace custard

Vegetarian menus available upon request

Three-Course

Cold smoked and warm cured salmon, pickled cucumber and puffed wild rice

> Duck breast and braised leg, parsnip, prune and apple

Festive trifle, orange, tonka bean and mace custard

Lestive Afterwoon Tea

Ting and Göng

19th November 2018 - 6th January 2019 12:00pm - 4:30pm

£58 per person with a glass of Champagne

Except 25th December





lemon and mace spiced butter

Roast Norfolk bronze turkey

with cranberry sauce and stuffing

Honey glazed ham with English mustard

Cucumber cream cheese and Champagne vinegar

Egg mayonnaise with watercress and celery salt

Plain and raisin scones, served with

English preserves strawberry jam and clotted cream

Afternoon Tea Pastries









Menu

Pressed terrine of feathered game
with goose liver, compressed pear and walnuts
Or

Jerusalem artichoke velouté
with truffle and hazelnut croque monsieur

* * *

Halibut poached in Beurre noisette with caviar and cauliflower

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Fillet of beef with truffle pomme puree and braised leeks

<u>Or</u>

Breast of duck with caramelised orange and Boudin Blanc

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White coffee delice, pear compote, smoked walnuts and vanilla ice-cream

Vegetarian menu available upon request

Christmas Lunch and Dinner

CHRISTMAS DAY LUNCH

25th December 12:00pm - 4:00pm

CHRISTMAS DAY DINNER

25th December 6:00pm - 11:00pm

£175 per person
£240 per person with wine pairing





Menu

Pressed terrine of goose liver with caramelised orange and spiced bread

Fillet of turbot with cauliflower and shellfish broth

Minted pineapple and ginger sorbet

Traditional roast Norfolk bronze turkey with chestnut stuffing

<u>Or</u>

Slow cooked fillet and haunch of venison, smoked parsnip and red wine jus

Christmas pudding with brandy butter and vanilla cream

<u>Or</u>

Dark chocolate salted crémeux, mandarin paté de fruit, mandarin sorbet

Coffee and mince pies



This Christmas enjoy a night to remember in GÖNG Bar, the highest hotel bar in London, located on level 52 of the iconic Shard tower.

Take in the sights of the city below from the comfort of this elegant cocktail bar and sip on the finest Champagnes, cocktails and wines.

CHRISTMAS COAL / £18

Martell V.S. Kafir Milk, Lapsang, Champagne, bamboo charcoal powder

CHERRY COLLINS / £18

Old Tom Jameson, lemon juice, sugar, Cherry soda

MULLED GIN AND TONIC / £18

The botanist, mulled tonic, red wine reduction



Gour Christmas Stay

Treat yourself to a truly unforgettable overnight stay this Christmas, inclusive of breakfast, Christmas lunch or dinner and seasonal amenities.





Rooms

A minimum two-night stay, with a stay over Christmas Day.

Based on two people sharing.

Superior Room from £1450

Swites

A minimum two-night stay, with a stay over Christmas Day.
Based on two people sharing.
Special rates available for families

Premier Shard Suite from £2450 Signature suites available on request.

Please note rates are stated inclusive of VAT.

Terms and Conditions apply.



Shangri-La Hotel, At The Shard, London has the perfect setting for an extra special Christmas party – think panoramic views of London's skyline, grandeur decorations and seasonal cuisine.

Whether you are looking for an exquisite dinner for family or friends or looking to entertain a large group of clients or colleagues, our festive celebrations come complete with the ultimate backdrop

- breathtaking views of London's panoramic skyline.



Party Package

19th November to 25th December
Menus starting at £150 per person
Packages available for up to 140 guests

Private Dining Package

19th November to 25th December
Menus starting at £80 per person
Packages available for up to 140 guests

Minimum spend to apply

Boxing Day Lunch

Ting

26th December 12:00pm - 2:30pm

£45 per person with wine pairing





Menu

Heritage beetroot salad hazelnut, truffle goats curd

Or

Lobster ravioli, shellfish bisque and fennel

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Roast duck breast and braised leg, parsnip, prune and apple

Or

Roast cauliflower caper,

curry spices and raisin

Festive trifle orange

Tonka bean and brandy custard

Or

Chocolate coffee, amaretto



Ting

31st December

£420 per person £520 per person with wine pairing

(Includes a glass of Champagne on arrival)

Booking and pre-payment are required.

Prices include VAT and service charge.

Booking must be cancelled 72 hours in advance for a full refund.



Menu

Salad of native lobster with sweet citrus and fennel

Goose liver terrine with gingerbread and compressed pear

Braised turbot with cauliflower and caviar

Roast partridge with creamed celeriac and Armagnac sauce

<u>Or</u>

Tournedos of beef Perigourdine, wild mushrooms

Truffled tunworth with crab apple jelly, raisin and walnut bread

Lemon bergamot mousseline
with exotic fruits
Coffee, friandises

New Gears Day Brunch

Ting

1st January 2019
11:00pm - 3:00pm
£125 per person
(Inclusive of a cocktail upon arrival)

Booking and pre-payment are required. Prices include VAT and service charge. Booking must be cancelled 72 hours in advance for full refund.





Cold Buffet

Asparagus vinaigrette, oak smoked salmon and cured salmon

Salad of avocado and crab with chives and lemon crème fraiche

Bloody Mary "prawn cocktail" with fresh horseradish

Melon flavours, parma ham stand

Selection of pastries and muffins, seasonal fruits, granola

Hot Dishes

Stuffed saddle of Kentish Lamb

Roast rib of beef

Pithivier of mushroom and truffle

Steamed dim sum, Asian BBQ crisp pork belly

Sides

New potatoes, gratin dauphinoise

A medley of vegetables, mixed spring leaf salad

Desserts

A selection of Shangri-La signature desserts and sweets

Cheese Station

Neal's Yard Cheese

A selection served with chutneys, biscuits, quince and grapes

New Gears Eve Celebrations

Get merry with us this festive season. We have two unique venues offering the perfect setting for your New Year celebrations. Experience elegant GÖNG Bar, the highest hotel bar in London located on level 52. View the buzzing capital from one of the highest vantage points in the city and sip on innovative cocktails and the finest Champagnes.

For a local casual vibe, bring in the new year in Bar 31 located on the ground floor of the hotel. A live DJ will be getting the party started from 9.30pm. Tickets include a glass of Champagne.





Göng Bar

Bar opens 10:00pm, closes 03:00am

Join us for an evening of spectacular entertainment with the Britannia Burlesque Show in GÖNG Bar.

The amazing performances include:

BEFORE MIDNIGHT SHOWS

English Rose Burlesque

Watch as a rose comes into full bloom

British Showgirl Burlesque

A tantalizing tea pot tour with a nod to the UK

AFTER MIDNIGHT SHOWS

Beefeaters Meets Spice

A powerful female dance group

British Blonds

A pin up inspired show

Bathing bells sipping tea by the pool

Standing Area

Standing area £180 per person including a welcome glass of Champagne

Seating Area

Tables inclusive of one bottle of Dom Pérignon Table price from £ 350 per person

Booking and pre-payment are required.

Prices include VAT and service charge.

Booking must be cancelled 72 hours in advance for a full refund.



Bar 31

31st December
Bar opens 8:00pm, closes 2:00am

ENTERTAINMENT

Live DJ from 9:30pm until 01:30am Cash bar and small bites menuavailable until 01:30am

ENTRANCE / £30 per person

(Inclusive of a glass of Veuve Clicquot)

Prices include VAT and service charge.

Bookings are taken at the bar.

Booking must be cancelled 72 hours in advance for a full refund.







Catch the first glimpse of 2019 in London's highest hotel

New Year's Eve Gala Dinner

New Years Day Brunch and Breakfast

and City View Room

Total / £2645

Please note rates are stated inclusive of VAT.

Terms and Conditions apply.



For the ultimate New Year's Eve party setting, our three event spaces located on Level 34, offers the perfect place to add festive magic to this special time of year.

Gather friends and family this festive season and enjoy delicious cocktails, grandeur festive decorations and personalised service.





Event Space

Level 34

31st December

Gala / Black Tie Dinner
Live entertainment from 7:30pm until 02:00

£420 per person Includes a glass of Champagne on arrival

£520 per person
Includes wine pairing with each course
and a glass of Champagne on arrival

gi Room

31st December

£420 per person
Includes a glass of Champagne on arrival

£520 per person
Includes wine pairing with each course and
a glass of Champagne on arrival

Max capacity 12 people

Contact

For festive enquiries and information, please contact the hotel on +44 (0) 207 234 8000 or email on london@shangri-la.com.

Rooms and suite reservations can be made by visiting www.shangri-la.com/london, by telephone with our Reservations team on +44 (0) 207 234 8088 or via email to reservations.slln@shangri-la.com.

Surrounding Area

Celebrate the winter season in style and see the South Bank's beautiful riverside area transformed into a wintery wonderland. Browse the picture-perfect London Christmas market. Set against stunning views of Tower Bridge filled with a wonderful array of crafts, tempting treats and decorations.

Afterwards, marvel at the huge Christmas tree and catch a fantastic Christmas show. On New Year's Day, witness London's annual parade. Thousands of performers and floats take to the streets of London to celebrate the start of 2019.

