

It's time to celebrate Christmas at InterContinental London - The O2



CHRISTMAS DINNER PACKAGE

INCLUDING:

3-Course Festive Dinner
A glass of Prosecco
Half a bottle of House Wine
Half a bottle of water
Tea & Coffee with petit fours
Christmas crackers

CHRISTMAS RECEPTION PACKAGE

INCLUDING:

2-Hour Drinks Reception with
Unlimited house wine,
beers and soft drinks
Chef's selection of bowl food and canapés
Tea & coffee with petit fours

MEET OUR TEAM



Our award-winning team is spearheaded by Group Executive Chef Johan Rox (top right) and his right-hand Executive Chef Max Bardi, as well as an incredible pastry team led by Executive Pastry Chef Amit Arya (below), who was featured as a guest judge on Channel 4's 'Kirstie's Handmade Christmas' alongside Kirstie Allsopp last December.





CHRISTMAS DINNER

3 Courses

Starters

Treacle cured Scottish Salmon Blinis - Citrus crème fraiche - Keta Caviar

Spiced Kumquats – Brioche – Hazelnuts

Tarte tatin

Heritage beetroot – Goat cheese –Winter

Crab and Lobster Cocktail (+£5.00 supplement) Avocado – Pineapple – Pickled fennel & Radish

> Jerusalem Artichokes Soup Wild Mushrooms - Truffle

Main Course

Herb-crusted loin of Cod Butter beans – Baby leeks – Samphire

Roast Turkey Ballotine Winter vegetables – Chestnut – Cranberries

Gressingham Duck breast
Sweet potato – Orange – Brussels sprouts –
Pearl onions

Surrey farm fillet of Beef (+£5.00 supplement)
Chantarelles – Heritage baby carrots-Truffle
potatoes

Vegetarian Wellington Pumpkin – Wild Mushrooms – Chestnuts

Desserts

Clementine Tart Honey glaze – spiced winter berries

White Chocolate delice Pistachio – Glazed Raspberries

Caramelia Chocolate Marquise Amarena Cherries-Salted Caramel

> Mulled wine Panna Cotto Pain d'epice – Roast Figs

Enhance Your Package:

Glass of Prosecco £9

Glass of Chambaone £15

Canapés £4.50 (Minimum of 5 per person)

Table Decorations (premium crackers, hats and party poppers) £5

DJ from £800

Chair Covers £3.50







CHRISTMAS RECEPTION

Please select 4 canapés and 4 food bowls)

Cold Canapés

Waldorf Salad In Tortilla Cup with Apple and Pecan Nuts

Beetroot Marinated Smoked Salmon Roll with Avruga on Rye Bread

Roast Beef with Horseradish on a Mini Yorkshire

Glazed Duck Parfait on French-Style Brioche with Fresh Figs

Spicy Crab Salad and Radicchio in A Tortilla Cup

Stilton Mouse with Fig Compote on Pumpernickel (V)

Grilled Artichoke with Hummus on Herb Crosting (V)

Fresh Green Asparagus with Sundried Tomato and Black Olive on Bread Ficelle (V)

Food Bowls

Salt And Peppered Deep Fried Squid with Oriental-Style Glass Noodle Salad

Teriyaki-Glazed Pork Belly with Ginger, Honey and Orange Sesame Dressing

Boneless Crispy Chicken Thighs with BBQ Glazed Pineapple and Sweetcorn

Paneer Masala with Cumin Rice and Poppadoms $\stackrel{(V)}{}$

Burrata, Figs and Pistachio with Focaccia Crouton

Cod Medallions with Chive Mashed Potato, Bisque Sauce

Butterfly Coconut Tiger Prawns with Stir Fried Rice and Sweet and Sour Sauce

Mini Turkey Roulade with Apricot Stuffing and Creamy Savoy Cabbage

Butternut Squash and White Mushroom Risotto (V)

Hot Canapés

Mini Mushroom and Thyme Puffs (V)

Mini Cheeseburger

Mini Beef Tournedos on Crostini with Béarnaise Sauce

Baby Croque-Monsieur

Wild Mushroom Arancini with Saffron Dib

Filo Parcels of Feta Cheese with Basil, Red Onion, and Sea Salt

Breaded Butterflied Coconut King Prawns with Sweet Chilli

Sweets

Spiced Chocolate Bonbons

Mini Mince Pies

Festime Financiers

Praline Cheesecake



CELEBRATE WITH US



For more information on booking your Christmas celebrations with us please contact our experienced Meeting \mathcal{E} Events team who would be delighted to help you make your festive season truly sparkling.

The Peninsula Ballroom, our second ballroom, is the perfect space to transform and bring your festive season celebration to life.

Ask our team for more information on the new Peninsula Ballroom.

The Meeting & Events Team meetings@iclondon-theo2.com +44 (0) 20 8463 6868

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