



*2024 Festive  
Menus*

Hyatt Regency London Blackfriars



**HYATT  
REGENCY™**  
LONDON BLACKFRIARS





# *CELEBRATE WITH US*

Experience the magic of Christmas at Hyatt Regency London Blackfriars, a newly refurbished 5-star hotel nestled in the heart of London.

Housed in a Grade II listed building on the historic grounds of Bridewell Palace, our hotel blends regal charm with modern comfort.

Located right across from Blackfriars station, guests enjoy seamless connections to the city's iconic sights. With 7,535 sq. ft. of versatile event spaces, including a grand ballroom and cutting-edge boardrooms, we can accommodate gatherings of 12 to 200 guests—making it the ideal venue for your festive celebrations.








## *THE MENU*

This Christmas, savor the joy of the season with a feast that's as thoughtful as it is delicious. Our chefs have crafted a menu using the finest locally sourced, seasonal, and organic ingredients, wrapped in the warmth of holiday traditions. Enjoy all-natural, grass-fed beef and poultry, sustainably sourced MSC/ASC certified seafood, and cage-free eggs—all presented with minimal packaging. Delight in our festive plant-based and veggie-forward dishes, perfect for celebrating a season of giving, without compromising on taste or sustainability.





# *FESTIVE RECEPTIONS*

4 x Canapés & 4 x Bowl Food - £45.00 per person  
6 x Canapés & 6 x Bowl Food - £55.00 per person

## Cold Canapés

- Curried crab and corn vol au vents
- Classic prawn cocktail
- Devilled eggs (v)
- Prunes & gorgonzola wrapped in pancetta
- Whipped feta, piccolo tomato in bruschetta (v)
- Smoked salmon blinis, caviar, creme fraiche
- Goat cheese, honey, walnut, arugula, umeboshi
- Pork check terrine, quince chutney, sourdough

## Bowl Food

- Norfolk turkey, sweet potato mash, fig and chestnut stuffing
- Roast striploin, rosemary potato, maple glazed parsnip, gravy
- Buttermilk fried chicken, charred sweet corn & peas salad
- Prawn & squid risotto, shallots, lemon zest, creamed spinach
- Sicilian caponata, tomato, aubergine, olives, raisin, sourdough (vg)
- Gnocchi, creamy gorgonzola, parmesan and walnut crumb (v)
- Mac n cheese with Scottish beef ragu, parmesan, truffle oil

## Hot Canapés

- Roast potato, white miso mayo, caviar
- Pigs in blanket, mustard mash, chives
- Salted Atlantic cod croquettes, yuzu chilly jam
- Wild mushroom arancini, truffle mayo, arugula (v)
- Sticky pork belly, maple glaze, red chilly, coriander
- Roast chicken, cream cheese, cumin, cress
- Braised beef croquettes, red pepper marmalade





# *HOLIDAY BANQUETS*

## Option 1 - £69.00 per person

### STARTER

Chestnut velouté, tomato concase, parmesan crumb, chives  
Pork cheek terrine, quince chutney, sourdough  
Bourbon cured salmon, dill cream, herbs, radish  
Piccolo cherry tomato & clementine gazpacho -vegan

### MAIN COURSE

Norfolk turkey roulade, sage, pumpkin mash, cranberry, jus  
Baked stonebass, confit potato, saffron sauce, buttered spinach  
Roast picanha, spiced quince, glazed shallots, bone marrow jus  
Spelt, barley & squash risotto, pistachio, peashoot

### DESSERT

Yoghurt pannacotta, wild strawberries, almond crumble  
Dark chocolate pave, hazelnut cremeux, panettone ice cream  
Apricot & vanilla tart, rosemary apricot compote, mulled wine sorbet





# *HOLIDAY BANQUETS*

## Option 2 - £89.00 per person

### STARTER

Steak tartare, quail egg, caperberries, oscietra caviar, basil oil  
Chestnut veloute with duck confit, parmesan crisp, chives  
Seared scallop with pea puree, shoots, sea veg, pomegranate  
Smoked burrata, endive, pine seeds, fig, sweet mustard dressing

### MAIN COURSE

Grilled duck breast, duck leg sausage roll, kale, cranberry relish  
Turkey ballotine, apricot thyme stuffing, pumpkin mash, chestnut jus  
Baked stonebass, confit potato, saffron sauce, buttered spinach  
Spelt, pearl barley and squash risotto, sage, pistachio, shoots  
Grilled beef fillet, glazed beets, potato gratin, bone marrow jus

### DESSERT

Praline Pinecone, feuillentine crunch, strawberry sorbet  
Dark chocolate pave, hazelnut cremeux, panettone ice cream  
Mascarpone parfait, blackcurrant sorbet, ginger crumble






# *THE VENUE*

Nestled on the exclusive events floor, our Bridewell Suite is the hotel's largest and most versatile event space, spanning 190m<sup>2</sup>. Perfect for your holiday gatherings, this elegant venue is equipped with state-of-the-art amenities, including projection screens, a PA system, microphones, and a lectern. Whether you're planning a festive banquet or a standing reception, with or without a stage, our Bridewell Suite offers the ideal setting.

For more intimate Christmas celebrations, the space can be seamlessly divided into two cozy, smaller function areas. Adjacent to the suite is a stylish pre-function area, perfect for welcoming guests with pre-dinner drinks and festive nibbles, setting the tone for an unforgettable festive event.







# *A SILENT NIGHT*

Host an unforgettable Christmas party in our dazzling Bridewell Suite, where you can dance the night away amid the festive sparkle. When the evening winds down, retreat to your inviting room, where you can snuggle up and enjoy a restful night's sleep. Let us make your holiday season truly magical.





A photograph of the Hyatt Regency London Blackfriars building at dusk. The building is a large, multi-story classical structure with many windows, some of which are illuminated from within. The sky is a deep twilight blue. In the foreground, there is a street with traffic lights and a few cars. To the left, there is a stone building with a large sculpture of a horse. To the right, there are other buildings and a street with some lights. The overall scene is a city street at night.

*HYATT REGENCY LONDON BLACKFRIARS*

19 New Bridge Street, London, United Kingdom, EC4V 6DB

E: [events.blackfriars@hyatt.com](mailto:events.blackfriars@hyatt.com)

T: [+44 20 3375 1234](tel:+442033751234)