


CROWNE PLAZA®
AN IHG® HOTEL
LONDON - ALBERT EMBANKMENT



Christmas 2021



Festive Season at the Crowne Plaza London - Albert Embankment



At the Crowne Plaza London - Albert Embankment, we are determined to our motto - Dare to Connect, with you, our employees and our local community.

After the challenging year of a pandemic - we are delighted to welcome you this year for the festive season in our establishment.

Located in at the waterfront, Southbank, Covent Garden, Leicester Square, Hyde Park and Somerset House are approachable by walking.

The view from the Crowne Plaza allows you to see and feel the festive Christmas atmosphere of the Westminster Abbey and Central London attractions.





We are welcoming you
and your loved ones to
the warm and caring
environment of the
Crowne Plaza London -
Albert Embankment.

We are there to make
the festive season a lasting
and unforgettable memory,
for you and your loved ones.





Our POTUS Chef Dave Faucher has created a Christmas menu that will give you the festive and heart-warming feeling of Christmas and New Year's evening.

Taste the in-house created recipes reminding you of a homecooked meal and giving you the feeling of belonging together and celebration.





Christmas Menu



Available 1st December - 23rd December 2021 and 26th December - 30th December 2021

£56 PER PERSON

PARTIES WITH 6+ PEOPLE PAY £49 PER PERSON

STARTERS

ROAST ROOT VEGETABLE & MAPLE SOUP SWIRLED WITH PESTO, SERVED WITH CRISPY CROUTONS (V)

OR

GLAZED GOAT'S CHEESE SERVED WITH CHERRY TOMATOES, RED ONION JAM AND A MILD PARSLEY & CORIANDER OIL (V)

OR

BRITISH PORK WITH APPLE & THYME PÂTÉ WITH CARAMELIZED ONION CHUTNEY, SERVED WITH PEA SHOOTS AND TOASTED CIABATTA

MAINS

HAND CARVED TURKEY BREAST WITH LEMON & THYME SERVED WITH ROAST POTATOES, CARROTS, BRUSSELS SPROUTS, A RICH VEGAN GRAVY AND CRANBERRY SAUCE

OR

PAN FRIED FILLET OF SALMON SERVED WITH PURPLE POTATOES

OR

SPINACH AND SMOKED CHEDDAR CHEESE RISOTTO SERVED WITH A MUSHROOM FOAM AND WILTED SPINACH (V)

DESSERTS

KUMQUAT & ALMOND CHRISTMAS PUDDING SERVED WITH A WARM BRANDY SAUCE (V)

OR

BAILEYS CHRISTMAS SUNDAE DAIRY ICE CREAM, CHOCOLATE CRISPIES TRIO AND DEVON CREAM TOFFEE SAUCE, TOPPED WITH A MALTESE REINDEER, AND A SHOT OF BAILEYS (V)

INCLUDING

TEA, COFFEE AND MINCE PIE (V)

AND

CHRISTMAS CRACKERS



Christmas Evening Menu



24th December 2021

£69 PER PERSON

STARTERS

MAPLE ROASTED BUTTERNUT & SWEET POTATO SOUP SERVED WITH GLUTEN FREE CRUNCHY CROUTONS COCONUT AND MINT DAIRY-FREE FOAM

OR

PAN SEARED SCALLOPS SERVED ON PURPLE CAULIFLOWER PURÉE SAUTÉED ROMANESCO BROCCOLI FLORETS

OR

POTUS LUXURIOUS GREEK SALAD SERVED TOMATO, GREEN AND BLACK MARINATED OLIVES & DICED CUCUMBER TOPPED WITH FETA CHEESE

MAINS

SLOW COOKED NORFOLK TURKEY SERVED WITH GLAZED CARROT AND PARSNIPS, BRUSSELS SPROUTS, PIGS IN BLANKET ROAST, GARLIC POTATOES AND OUR VERY HOMEMADE APRICOT AND CRANBERRY STUFFING AND NATURAL GRAVY

OR

SLOW COOKED STRIP-LOIN OF BEEF SERVED WITH DAUPHINOIS POTATO, GLAZED CARROTS & FRENCH BEANS WITH OUR VERY OWN YORKSHIRE PUDDING & PORT WINE JUS.

OR

SLOW COOKED VEGETABLE WELLINGTON, SERVED ON SWEET POTATO & BUTTERNUT PURÉE, GLAZED FRENCH BEANS, SAUTÉED BABY PAK CHOY & CHESTNUT PURÉE

DESSERTS

DESSERTS FROM OUR DESSERT TROLLEY

INCLUDING

TEA, COFFEE AND MINCE PIE (V)
AND
CHRISTMAS CRACKERS



Christmas Day Menu



25th December 2021

£75 PER PERSON

STARTERS

CREAM OF PEA AND HAM HOOK SOUP, SERVED WITH CRUNCHY BASIL CROUTONS & MINTED FOAM

OR

TRIO OF HOME CURED SALMON SERVED WITH TOASTED CIABATTA BREAD & BLACK OLIVE TAPENADE SAUTÉED CAPERS

OR

POTUS LUXURIOUS GREEK SALAD SERVED WITH TOMATO, GREEN AND BLACK MARINATED OLIVES & DICED CUCUMBER TOPPED WITH FETA CHEESE

MAINS

SLOW COOKED NORFOLK TURKEY SERVED WITH GLAZED CARROT AND PARSNIPS, BRUSSELS SPROUTS, PIGS IN BLANKET ROAST, GARLIC POTATOES AND OUR VERY HOMEMADE APRICOT AND CRANBERRY STUFFING AND NATURAL GRAVY

OR

PAN FRIED SEA BASS SERVED ON SAUTÉED SPINACH CRUSHED LEMON THYME POTATO & SAUTÉED SEAFOOD LIGHT WHITE WINE CREAM OF CHOWDER SAUCE

OR

SLOW COOKED VEGETABLE WELLINGTON, SERVED ON SWEET POTATO & BUTTERNUT PURÉE, GLAZED FRENCH BEANS, SAUTÉED BABY PAK CHOY & CHESTNUT PURÉE

DESSERTS

FROM OUR TROLLEY INCLUDING CHRISTMAS PUDDING

OR

VEGAN CREPE SUZETTE SERVED WITH CHOICE VEGAN ICE CREAM.

INCLUDING

TEA, COFFEE AND MINCE PIE (V)
AND
CHRISTMAS CRACKERS

New Year's Evening Menu

£159 PER PERSON

EARLY BIRD UNTIL 30TH NOVEMBER 2021 : £129 PER PERSON

**COMPLIMENTARY GLASS OF HOUSE CHAMPAGNE
AND LIVE BAND ENTERTAINMENT**

STARTERS

HOME MADE SMOKED DUCK WILD MUSHROOM TERRINE, SERVED WITH SPICED
APRICOT CHUTNEY AND MELBA TOAST

OR

PAN SEARED SCALLOPS SERVED ON PARSNIP PURÉE , HERB OIL AND PURPLE
CAULIFLOWER

OR

HOME MADE JERK AND BARBECUE CHICKEN WINGS SERVED WITH PERI - PERI AND
BLUE CHEESE SAUCE

MAINS

PAN FRIED SIRLOIN STEAK SERVED WITH PARSLEY AND GARLIC BUTTER AND SKIN
ON FRIES

OR

PAN SEARED CHICKEN SUPREME STUFFED WITH MUSHROOM DUXELLES SERVED
ON A BED OF GARLIC SPINACH AND PORT WINE SAUCE

OR

PUMPKIN AND MUSHROOM RAVIOLI SERVED ON SAUTÉED KALE AND GLAZED
WITH VEGETARIAN PARMESAN, LEMON AND THYME CREAM (V)

DESSERTS

HOME MADE APPLE AND ROLL BLACK BERRY CRUMBLE SERVED WITH VEGAN
VANILLA ICE CREAM (V)

OR

MANGO & PASSION FRUIT CHEESE CAKE SERVED WITH CHOCOLATE SOIL AND
SALTED CARAMEL VEGAN ICE CREAM (V)

INCLUDING

TEA, COFFEE AND PETIT FOURS





Our Chefs Madlene El Saikali
and Waseem Wahbi
created an experience menu.
Share the joy of Christmas and
the New Year's evening by
sharing Lebanese and Japanese
dishes.

Join the prime location in
London with rooftop views this
festive season.





From cocktails, champagne, wine and mocktails
to Shisha, Lebanese and Japanese cuisine -
Mezemiso gives you the chance to escape and
enjoy London from above!

Mezemiso

Sky Terrace

Christmas Menu A

Available 1st December - 30th December 2021

Sharing Menu for 4

£ 50 PER PERSON

STARTERS

HOMEMADE HOMMOS

HAND ROLLED VINE LEAVES

GYOZA OF PRAWNS

TOFU & NAMEKO MUSHROOM MISO SOUP

MAIN COURSE

CHOOSE OF 1 FROM THE FOLLOWING

DUCK KUWAYAKI

OR

SHISH BARAK

DESSERT

CHRISTMAS CAKE

Mezemiso

Sky Terrace

Christmas Menu B

Available 1st December - 30th December 2021

Sharing Menu for 4

£ 60 PER PERSON

STARTERS

HOMEMADE HOMMOS
HAND ROLLED VINE LEAVES
MUTABBAL AUBERGINE
FRUITY PRAWN ROCK
HARUMAKI

MAIN COURSE

CHOOSE OF 1 FROM THE FOLLOWING

BLACK COD
OR
LAMB CUTLET

DESSERT

CHRISTMAS CAKE

Mezemiso

Sky Terrace

Christmas Menu C

Available 1st December - 30th December 2021

Sharing Menu for 4

£ 110 PER PERSON

STARTERS

HOMEMADE HOMMOS
HAND ROLLED VINE LEAVES
MUTABBAL AUBERGINE
FRUITY PRAWN ROCK
HARUMAKI
8 PIECE NIGERI

MAIN COURSE

CHOOSE OF 1 FROM THE FOLLOWING

MEZEMISO RIBEYE STEAK
OR
MASSGOUF FISH (SHARING FOR 2)

DESSERT

CHRISTMAS CAKE

Mezemiso

Sky Terrace

New Year's Evening Menu

Welcome Cocktail

12 courses Lebanese – Japanese sharing style menu for 4 people

Glass of Champagne at Midnight per guest

Table guaranteed from 10:00 pm until 1:00 am

You can book your table on the Mezemiso Cigar and Shisha terrace
and enjoy our exclusive selection of Cigars and Shisha flavours

From 9pm

Sharing Vegetarian Menu

£240 per person

Homemade Hommos
Mutabbal Aubergine
Hand Rolled Vine Leaves
Fattouch and Pomegranate Salad
Harumaki
Vegetable Spring Rolls
Hawaii Uramaki
Artichoke Hearts
Saffron Rice
Spicy Potatos
Edamame
levantin Roast Vegetables Rice

Dessert

Fresh Fruit Cut Platter and Selection
of Mochis

Sharing Menu


£290 per person

Homemade Hommos
Mutabbal Aubergine
Hand Rolled Vine Leaves
Fruity Prawn Rock
Steamed Asparagus & Seabass Ceviche
Nigiri (8 pieces)
Tiger Prawn's à la Provencal
Lamb Kebbe
Japanese Hand Dived Prawn Gyoza
28 day aged Ribeye and Japanese Scallop
Uramaki
Duck Kawayaki Miso Orange Teryaki

Dessert

Swiss Milk Chocolate Bomb





We are looking forward to welcoming you during
this festive season.

For any questions,
please contact
eirini.papadopoulou@cplondonalbert.co.uk

Wishing you an unforgettable
Christmas season 2021.
*Your Crowne Plaza London -
Albert Embankment Team.*