

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



John Charles Control C

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)

 \bigcirc R

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





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

 $\bigcirc R$

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 IUS.

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

 $\bigcirc R$

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

 $\bigcirc R$

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

 \bigcirc R

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

DESERTS

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



£159 PER PERSON EARLY BIRD UNTIL 30TH NOVEMBER 2021 : £129 PER PERSON

COMPLIMENTARY GLASS OF HOUSE CHAMPAGNE AND LIVE BAND ENTERTAIMENT

STARTERS

HOME MADE SMOKED DUCK WILD MUSHROOM TERRINE, SERVED WITH SPICED

APRICOT CHUTNEY AND MELBA TOAST

 \bigcirc

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

OR

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

INCLUDING

TEA, COFFEE AND PETIT FOURS

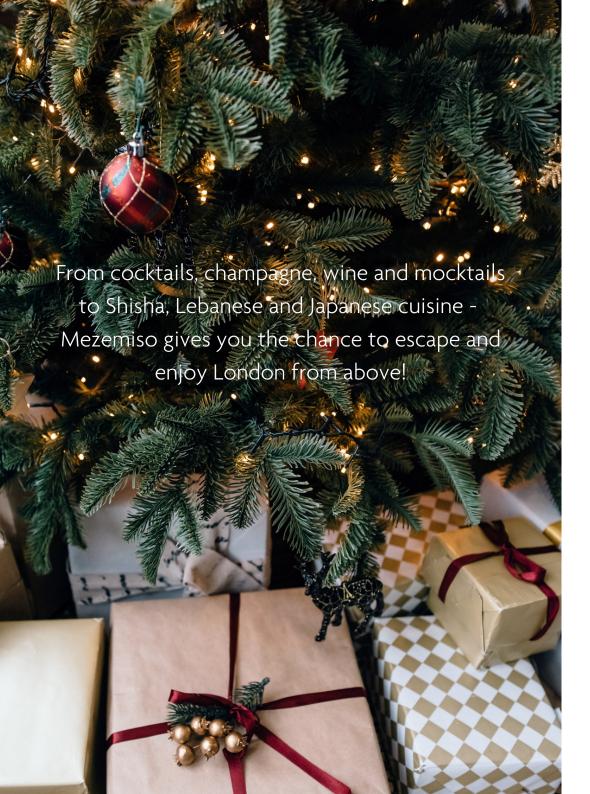




Our Chefs Madlene El Saikali and Waseem Wahbi created an experience menu. Share the joy of Christmas and the New Year's evening by sharing Lebanese and Japanese dishes.

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







Sky Terrace



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



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



Sky Terrace



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



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

> Artichoke Hearts Saffron Rice Spicy Potatos

Hawaii Uramaki

Edamame levantin Roast Vegetables Rice

Dessert

Fresh Fruit Cut Platter and Selection of Mochis

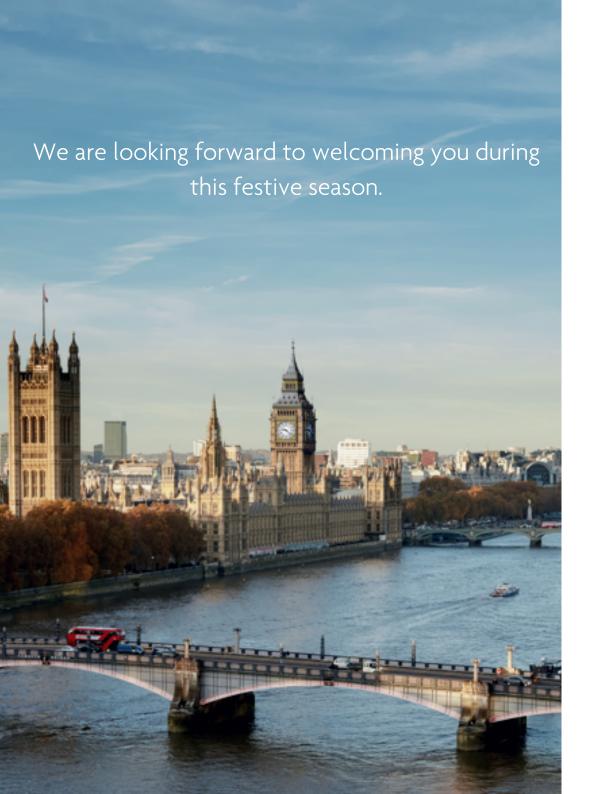
Sharing Menu £290 per person

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





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

Wishing you an unforgettable Christmas season 2021.

Your Crowne Plaza London -Albert Embankment Team.