



CORINTHIA  
LONDON

Festive Dining  
and Events  
*at Corinthia London*





## Celebrate Christmas *at Corinthia London*

Bring colleagues and clients together in style with our exceptional event spaces.

Choose the Nelson Room, our largest and most versatile setting, perfect for modern gatherings, or select from our other distinguished spaces, including the elegant Codrington Room and the sophisticated Courtroom. Each venue offers its own unique charm, ensuring your festive events are not just memorable, but truly extraordinary.

# Festive Dining

Our festive dining menu combines both classic and innovative elements to create a memorable culinary adventure with a focus on seasonal ingredients and flavours.



A man in a dark suit and tie is standing in a dining room, adjusting a large floral centerpiece on a round table. The room is filled with several round tables and chairs, all covered with white tablecloths. The background shows large windows with light-colored curtains. The entire image has a warm, golden-yellow color overlay.

# Our Spaces



## Our Mezzanine Rooms

Our Mezzanine rooms embody refined elegance with its blend of historical charm and modern sophistication. Featuring a striking windows and state-of-the-art amenities, this distinguished space is ideal for corporate festive gatherings, accommodating up to 20 guests.



## The Nelson Room

The Nelson Room, our largest function space on the Mezzanine floor, offers a blend of historical homage and modern elegance. Designed to accommodate up to 60 guests, this refined venue is perfect for both business and social gatherings, providing a sophisticated and adaptable setting.



## The Ballroom

One of the grandest in London, this majestic space has been meticulously restored to its Victorian splendour, evoking the era when aristocrats, debutantes and the crowned heads of Europe made it a prime London destination.

Seating up to 180 guests, it provides a magnificent backdrop for unforgettable festive celebrations and grand occasions.



# Banqueting and Events *at Corinthia London*

## SAMPLE MENU

### FESTIVE CANAPÉS

Earl grey soaked prune, bacon, pumpkin purée

Cep, chestnut and artichoke tartlet (*V*)

Whisky cured salmon, yogurt, almond, nori

### STARTER

Pressed terrine of Cotswold white chicken,  
celeriac, mushroom and duck liver  
*Pickled walnut, endive, warm brioche*

Treacle cured Secret smokehouse salmon  
*Pickled cucumber, sea herbs, horseradish buttermilk, caviar*

Creamy chestnut velouté  
*barley, quail eggs, pickled celeriac, truffle (V)*

Salad of baked heritage beetroots  
*Goats curd, pinenut, beetroot jelly (V can be VE)*

### MAIN COURSE

Free range Norfolk bronze turkey  
*Sausage stuffing, pigs in blankets, roast vegetables and potatoes*

Slow cooked fillet of Lake District farm beef  
*Braised short rib parmentier, carrot, spinach, port spiced plum puree (GF)*

Fillet of turbot  
*Wild mushrooms, savoy cabbage,  
truffled celeriac puree, champagne velouté (GF)*

Miso glazed aubergine  
*Cauliflower, cumin, parmesan cream, parsley oil (V can be VE, GF)*

### DESSERT

Warm Christmas pudding, brandy sauce anglaise

Hazelnut and milk chocolate bouche de noel

Chestnut and blackcurrant meringue



## Contact Us

To enquire, please email our team at [events.london@corinthia.com](mailto:events.london@corinthia.com)  
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