



## MAGICAL

WHETHER YOU'RE STAYING OVER OR DINING WITH US, WE'LL MAKE SURE IT'S MAGICAL.

From festive afternoon tea in our Bond St Tea Rooms to divine Christmas and New Year's Eve dining, Radisson Blu Hotel, London Bond Street, promises charming surroundings for your festive celebrations. The hotel's culinary team has crafted fabulous festive menus for you to enjoy in the heart of London's Christmas. Raise your glass with us this year and make it one to remember.

SETTINGS







### FESTIVE AFTERNOON TEA

Take a break from your Christmas shopping with Bond St. Tea Rooms' festive afternoon tea.

Available Thursday - Sunday from mid November until 31st December.

Festive afternoon tea is £45 per person.

#### **CANAPES**

Choose two:

Beef short rib bonbon

Panisse with chive cream

Cheddar doughnuts

Prawn & celeriac tart

Tomato tartare, sour dough crouton

#### **SANDWICHES**

Choose three:

Coronation turkey with granny smith apple & raisin, white bloomer Smoked salmon with avocado & wasabi on rye bread Cucumber, mint & lemon balm on white bloomer bread Salt beef with horseradish mayonnaise, brioche bread St Ewe egg yolk with cheddar & pineapple relish, whole meal bread Tomato mozzarella with roquette pesto on focaccia

#### **SCONES**

Choose two:

Vanilla & Chestnut Scones

Raisin & Maple Scones

Cranberry & Orange Scones

Served with

Bond St Tea Rooms Strawberry Jam

Cinnamon & apple compote

Cornish Clotted Cream

#### **DESSERTS**

Stollen with coffee caramel
Choose two:
Pear & vanilla tart
Spiced pumpkin Craquelin
Black forest, morello cherry
Red current cheesecake, earl grey gel



## **CHRISTMAS LUNCHEON**

Take the stress out of Christmas by booking lunch with all the classics. Christmas lunch is available 24th and 25th December for £95 per person.

#### **AMUSE BOUCHE**

Mushroom rose cookie

#### **TO START**

Pan seared scallops with fregola, crispy bacon & baked potato foam Marinated asparagus, brie, leek tomato fondue, citrus puree (v)

Smoked duck & beetroot salad, clementine dressing

#### **PALETTE CLEANSER**

Strawberry sorbet with champagne & mint jelly

#### **MAIN COURSE**

Patagonian toothfish with Swiss chard & prawn cannelloni, lemon sauce

Black Norfolk roast turkey, shallot and thyme stuffing, honey-glazed brussels sprouts, parsnip pave, wild boar sausage, roast potatoes, turkey jus

Dry Aged sirloin with morels and asparagus, potato mousseline, sauce bordelaise

Pumpkin lasagne, gorgonzola foam, pumpkin seeds

#### **DESSERTS**

Baked blackberry and vanilla cheesecake with raspberry sorbet (v)

Chocolate fondant with salted caramel mousse

Colston Bassett Stilton and Barber's Vintage Cheddar with

mulled pears and pickled walnuts (v)



### **NEW YEAR'S EVE DINNER**

Ring in the New Year in style with a delicious dinner in the heart of London. Available 31st December for £95 per person.

#### **AMUSE BOUCHE**

Mushroom rose cookie

#### **TO START**

Confit salmon, edamame, beetroot with coriander dressing Guinea fowl & turkey terrine, berry compote & hazelnut Burrata, fig brulé, basil crumble & black olive oil

#### **PALETTE CLEANSER**

Champagne and mint jelly with organic lemon sorbet (v)

#### **MAIN COURSE**

Honey glazed duck breast, Parisian vegetable, duck bonbon, salsify with prune jus

Crispy seabass with crab falafel, Savoy cabbage, puy lentil and sauce Américaine

Coffee braised short ribs, parsnip puree, crispy onion, heritage carrots

Portobello mushroom and goat cheese Vol au vent, herb essence

#### **DESSERTS**

Paris breast, hazelnut cream, raspberry sorbet
Date pudding, vanilla ice cream, candid orange
Colston Bassett Stilton and Barber's Vintage Cheddar with
mulled pears and pickled walnuts (v)



## STAY WITH US

BRING THE FESTIVITIES TO A CLOSE WITH AN OUTSTANDING CENTRAL LONDON HOTEL EXPERIENCE.

Slip away after the celebrations to your comfortable bedroom and wake up to a crisp winter's morning and perhaps a leisurely breakfast in bed.

# FESTIVE STAYS













