



THE LONDONER
LEICESTER SQ.

YOUR GATEWAY TO A
Magical London Christmas





THE LONDONER
LEICESTER SQ.

WELCOME

DISCOVER

BESPOKE EVENTS
& PRIVATE DINING

SEATED LUNCH OR DINNER

CHRISTMAS COCKTAILS

EXTRA TRIMMINGS

MASQUERADE BALL

THE BALLROOM

THE GREEN ROOM

THE GALLERY

WHITCOMB'S

8 AT THE LONDONER

AFTERNOON TEA

STAY THE NIGHT

GIFT EXPERIENCES

LOCATION

CONTACT



EXPERIENCE

*The twinkling lights, the festive feasts,
the tidings of comfort and joy.*

[Enquire Now](#)



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The Most Wonderful Time

Celebrate at the world's first super boutique hotel.

Situated on the legendary Leicester Square, The Londoner is the perfect place to experience Christmas with a London edge. Set across 16 storeys, discover 350 bedrooms and suites, six restaurants and bars including a Japanese rooftop bar, a wellness sanctuary, inspiring event spaces and a spectacular ballroom for 850 guests.

Proud winner of *'Best Hotel'* at C&IT Awards 2022, *'Best Event Space'* at the AHEAD Global Awards 2022, and many more.

Enquire Now



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Bespoke Events & Private Dining

*Treat colleagues, clients and business partners
to an unforgettable experience.*

Whether it's a Christmas client luncheon or a festive company party, celebrate the magic of the season at The Londoner. A sparkling experience complete with exquisite feasts, concert-level AV, and luxurious bedrooms.

Throw a festive dinner and dance for up to 432 guests in The Ballroom. Eat, drink and be merry in the marble gloss of The Green Room. Or host an intimate private dining event among the paintings of The Gallery.

Enquire Now



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SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 1 £160

- Christmas cocktail on arrival
- Three-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water

To Start

- Duck and apple tarte tatin, paprika crème fraîche and verjus
- Tiger’s milk-cured scallops, onuga caviar, sweet pickled blueberry, ginger and celery cress
- Labneh-dressed cornish crab crumpets, walnut, apple and grape marmite
- Butternut filo, pumpkin seed, balsamic salt, cheese fondue and tomato crème v

Main Course

- Aged beef fillet with pancetta and cranberry, pommes duchesse, rolled hispi cabbage, spiced carrot, pear and red wine jus
- Norfolk Bronze turkey with chestnut stuffing, pancetta-wrapped chipolata, roast parsnip, brown butter and sage jus
- Salmon Wellington, carrot emulsion, winter greens, and port wine beurre blanc
- Lotus root rissole, apricot and red currant, charred baby gem, jalapeño and sesame dressing v

Dessert

- Yule log with vanilla cheesecake, caramel and chestnut crèmeux
- Eggnog and kumquat brûlée, polenta, kumquat jam and vanilla cream
- Carrot cake with nutmeg and mandarin sorbet v
- Cranberry crèmeux, chocolate mousse, and mud cake v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

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SEATED LUNCH OR DINNER

CHRISTMAS PACKAGE 2 £195

- Christmas cocktail on arrival
- Three festive canapés served with your arrival drink
- Four-course dining experience
- A demi bottle from our house wine selection
- A demi bottle of still/sparkling water
- DJ for the duration of your event
- A table centrepiece, two colour options to choose from

Festive Canapé Menu

Cold

- Pickled beetroot fagottini, crème figs, and Italian hard cheese brittle
- Sesame seed-crusted seared tuna with blood orange gel
- Truffle-cured beef roll, potato pancake, horseradish crème

Hot

- Burnt garlic and golden raisin arancini, gorgonzola dolce
- Crispy prawn bites with lime & chilli sauce
- Chicken and chestnut mini pie, espelette and goji berry relish

To Start

- Duck and apple tarte tatin, paprika crème fraîche and verjus
- Tiger's milk-cured scallops, onuga caviar, sweet pickled blueberry, ginger and celery cress
- Labneh-dressed cornish crab crumpets, walnut, apple and grape marmite
- Butternut filo, pumpkin seed, balsamic salt, cheese fondue and tomato crème v

Palate Cleanser

- Limoncello granita, yuzu caviar v

Main Course

- Aged beef fillet with pancetta and cranberry, pommes duchesse, rolled hispi cabbage, spiced carrot, pear and red wine jus
- Norfolk Bronze turkey with chestnut stuffing, pancetta-wrapped chipolata, roast parsnip, brown butter and sage jus
- Salmon Wellington, carrot emulsion, winter greens, and port wine beurre blanc
- Lotus root rissole, apricot and red currant, charred baby gem, jalapeño and sesame dressing v

All served with rosemary roast potatoes, Brussels sprouts and caramelised chestnuts

Dessert

- Yule log with vanilla cheesecake, caramel and chestnut crèmeux
- Eggnog and kumquat brûlée, polenta, kumquat jam and vanilla cream
- Carrot cake with nutmeg and mandarin sorbet v
- Cranberry crèmeux, chocolate mousse, and mud cake v

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CHRISTMAS COCKTAILS

Spiced Whisky Sour Maker's Mark whisky, fresh lemon juice, homemade mulled wine cordial	£18
Egg Nogg Espresso Martini Belvedere, Mr Black and fresh espresso mixed with Egg Nogg	£18
Apple and Pear Highball Choose between Belvedere vodka and Suntory Toki with a touch of Calvados, sugar, acid cordial and clarified pear and apple puree topped with Fever-Tree soda	£18
Sour Cherry and Red Grape Sour cherry and red grape cordial, lime and Fever-Tree Lemonade	£12



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EXTRA TRIMMINGS

Addition of Champagne: £17 per glass

Cheese platter: from £150 per 10 guests

Place names: £2 per guest

Price available on request for:

- Entertainment & theming
- Tailored drinks package
- Cash bar
- Bespoke table centrepieces

All packages include a dedicated Events Manager, a pre-event consultation and menu tasting. Also included are tables, cocktail tables, chairs, linen, cutlery and crockery, waiting staff and a manned cloakroom.

A discretionary 12.5% service charge will be added to your final bill. Additional charges for security & any AV will be applicable.





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New Year's Eve Masquerade Ball

Get ready for the most spectacular celebration as Luxury London Events presents an extravagant masquerade gala dinner and afterparty this 31st December.

Spanning two floors—The Ballroom and The Gallery—this iconic soirée promises Champagne, a lavish dinner, live entertainment and much more.

Choose from Gold, Platinum or VIP Afterparty tickets.

Book Now



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THE BALLROOM

Experience breathtaking events in our ballroom, which hosts up to 500 seated or 850 standing guests for magical festivities.





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THE GREEN ROOM

*The stylish choice for party season, hosting up to 80 seated
or 150 standing guests under the mirrored ceiling.*





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THE GALLERY

*Gather up to 30 guests for a festive dining experience
in one of our intimate gallery rooms.*





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CHRISTMAS EVE AT WHITCOMB’S

Join us on Christmas Eve for an exquisite four-course menu

£130 PER CUEST

Small Plates

- Salmon carpaccio
Apple | fennel | feta yoghurt
- Steak tartare
Cornichons | lemon | Dijon mustard
sour cream | Oscietra caviar
- Gambas pil pil
Smoky chorizo | paprika | chilli
- Burrata
Crispy garlic | cherry tomatoes |
chilli | maple | white balsamico v

Pasta

- Linguine alle vongole
Fresh clams | chilli | garlic |
white wine | parsley
- Spinach and ricotta ravioli
Lemon sage butter v
- Gnocchi
San Marzano tomato | garlic |
olive oil | peperoncino | basil v

Main Course

- Tuscan baked cod
Parmesan crust | garlic butter |
charred asparagus | popcorn capers
- Crispy skinned sea bass
White wine cream | lemon |
chervil | tenderstem broccoli
- Rib-eye steak
Charred broccoli | peppercorn
sauce | white truffle oil
- Portobello mushroom en crouete
Creamed leeks | lemon
mascarpone | wild mushroom
crème v

Dessert

- Molten fondant
Chocolate |
Tahitian vanilla ice cream v
- Crème brûlée cheesecake
Vanilla | caramel crackling |
forest berries v
- Tarte Tatin
Apple | pear |
clotted cream gelato v

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CHRISTMAS DAY AT WHITCOMB’S

Join us on Christmas Day for an exquisite five-course menu

£195 PER CUEST

- Served with a glass of Veuve Clicquot Brut

Amuse-Bouche

- Tapioca glass crisp
Pink Lady apple | yuzu caviar |
balsamic v

Appetiser

- Beef éclair
Slow-braised beef | sweet caper
jam with pickled kohlrabi |
horseradish crème fraîche |
oscietra caviar
- Canadian native lobster
Citrus-dressed cucumber | aerated
pumpkin and ginger emulsion |
lobster bisque tuile
- Heritage carrot mélange
Orange-infused carrots | crunchy
sansho crisp | spicy chilli relish |
sablé v

Palate Cleanser

- Jalapeño granita
Lime | redcurrant v

Main Course

- Roasted corn-fed chicken breast
Poussin croquette | parsnip purée
| port-poached salsify | smoked
paprika baby sprouts | chestnut
pangritata | Parmesan crème
- Steamed halibut
Shiso and cordyceps broth |
purple sprouting broccoli |
piquante | yuzu pearl |
samphire dust
- Robata-grilled aged beef tenderloin
Candied beets | lemon rainbow
chard | black garlic arancini |
truffle roasting jus | chive oil
- Confit butternut squash
Amarillo pepper tomato |
ginger-sesame

Dessert

- Glazed Jivara mousse
Mulled wine centre | pear
frangipane | mulled wine and
pear gel
- Christmas pudding
Brandy-infused custard sauce v
- Amalfi lemon and forest fruits
Amalfi lemon cream | wild berry
veil | wild berry compote | fig jam |
chocolate soil v

Petit Fours

- Crunchy pistachio bon bon |
Champagne and raspberry
bon bon | minced fruit truffle v

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FESTIVE BESPOKE DINING MENU AT WHITCOMB’S

£85 PER CUEST

- Served with a glass of Veuve Clicquot Yellow Label Brut
or a Panettone Negroni

Small Plates

- Salmon carpaccio
Apple | fennel | feta yoghurt
- Steak tartare
Cornichons | lemon | Dijon mustard
sour cream | Oscietra caviar
- Gambas pil pil
Smoky chorizo | paprika | chilli
- Burrata
Crispy garlic | cherry tomatoes |
chilli | maple | white balsamico v

Main Course

- Crispy skinned sea bass
White wine cream | lemon |
chervil | tenderstem broccoli
- Rib-eye steak
Peppercorn sauce | white truffle oil
- Wild mushroom risotto
Porcini | Italian hard cheese |
black truffle v

*Served with spiced sautéed greens
and fries naturelle v*

Dessert

- Christmas pudding
Brandy sauce v
- Crème brûlée cheesecake
Vanilla | caramel crackling |
forest berries v
- Tarte Tatin
Apple | pear |
clotted cream gelato v

Petit Fours

- Traditional miniature mince pies v

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FESTIVE SET MENU AT WHITCOMB’S

£42 Two courses | £48 Three courses

- Served with a glass of Gusbourne Blanc de Blancs
or a Panettone Negroni

Small Plates

- Salmon carpaccio
Apple | fennel | feta yoghurt
- Gambas pil pil
Smoky chorizo | paprika | chilli
- Jamón ibérico croquettes
Manchego | jalapeño mayonnaise
- Bruschetta stracciatella
Cherry tomatoes | stracciatella |
basil | balsamico | lemon zest |
grilled ciabatta v

Main Course

- Crispy skinned sea bass
White wine cream | lemon |
chervil | tenderstem broccoli
- Chicken Milanese
Parmesan | rocket | lemon
- Rigatoni alla vodka
Tomato | ’nduja | mascarpone |
Parmesan | burrata
- Wild mushroom risotto
Porcini | Italian hard cheese |
black truffle v

Dessert

- Christmas pudding
Brandy sauce v
- Crème brûlée cheesecake
Vanilla | caramel crackling |
forest berries v
- Tarte Tatin
Apple | pear | clotted cream
gelato v

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NEW YEAR’S EVE AT WHITCOMB’S

Join us on New Year’s Eve for an exquisite four-course menu.

£130 PER CUEST

- Prelude to the New Year From 5pm
- Served with a glass of Veuve Clicquot Brut

Small Plates

- Seafood snacks
Lightly battered calamari
and prawns | cayenne spiced
mayonnaise | lemon
- Jamón ibérico croquettes
Manchego | jalapeño mayonnaise
- Gambas pil pil
Smoky chorizo | paprika | chilli
- Bruschetta stracciatella
Cherry tomatoes | stracciatella |
basil | balsamico | lemon zest |
grilled ciabatta v

Pasta

- Linguine alle vongole
Fresh clams | chilli | garlic |
white wine | parsley
- Rigatoni alla vodka
Tomato | ’nduja | mascarpone |
Parmesan | burrata
- Gnocchi
San Marzano tomato | garlic |
olive oil | peperoncino | basil v

Main Course

- Tuscan baked cod
Parmesan crust | garlic butter |
charred asparagus | popcorn capers
- Crispy skinned sea bass
White wine cream | lemon |
chervil | tenderstem broccoli
- Chargrilled lamb skewer
Smoked baby aubergine |
grilled vegetables | tahini |
hot honey
- Filet mignon and lobster tail
(£8 supplement)
Amalfi lemon | Parmesan crème
- Portobello mushroom en crouete
Creamed leeks | lemon mascarpone
wild mushroom crème v

Dessert

- Molten fondant
Chocolate | Tahitian vanilla
ice cream v
- Crème brûlée cheesecake
Vanilla | caramel crackling |
forest berries v
- Tarte Tatin
Apple | pear | clotted cream
gelato v

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Join us on New Year’s Eve for an exquisite five-course menu.

£195 PER CUEST

- New Year’s Eve Countdown With DJ From 8pm
- Served with a a glass of Veuve Clicquot Brut on arrival and during our midnight toast.

Small Plates

- Seafood snacks
Lightly battered calamari and prawns | cayenne spiced mayonnaise | lemon
- Jamón ibérico croquettes
Manchego | jalapeño mayonnaise
- Gambas pil pil
Smoky chorizo | paprika | chilli
- Bruschetta stracciatella
Cherry tomatoes | stracciatella | basil | balsamico | lemon zest | grilled ciabatta v

Pasta

- Linguine alle vongole
Fresh clams | chilli | garlic | white wine | parsley
- Rigatoni alla vodka
Tomato | ’nduja | mascarpone | Parmesan | burrata
- Gnocchi
San Marzano tomato | garlic | olive oil | peperoncino | basil v

Main Course

- Tuscan baked cod
Parmesan crust | garlic butter | charred asparagus | popcorn capers
- Crispy skinned sea bass
White wine cream | lemon | chervil | tenderstem broccoli
- Chargrilled lamb skewer
Smoked baby aubergine | grilled vegetables | tahini | hot honey
- Filet mignon and lobster tail (£8 supplement)
Amalfi lemon | Parmesan crème
- Portobello mushroom en crouete
Creamed leeks | lemon mascarpone wild mushroom crème v

Assorted Cheeses

- A selection of fine French cheeses served with traditional accompaniments

Dessert

- Molten fondant
Chocolate | Tahitian vanilla ice cream v
- Crème brûlée cheesecake
Vanilla | caramel crackling | forest berries v
- Tarte Tatin
Apple | pear | clotted cream gelato v

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NEW YEAR’S EVE OMAKASE 8 AT THE LONDONER

Up to eight guests
£400 minimum spend per guest

Snacks

- Edamame candy, tossed in lemon butter and chilli salt v
- Addictive lotus crisps with truffle ponzu mayonnaise v

Tartare

- Tuna sugar cubes with fragrant shiso leaf soy

Sashimi

- Salmon slices in a zesty, gently spicy aji amarillo sauce
- Yellowtail handkerchiefs, truffled yuzu soy, miso salt

Tempura

- Crispy tiger prawn clouds, truffled yuzu mayonnaise
- Asparagus meringues with a creamy, spicy ponzu dip v

Robata Skewers

- Fiery chicken with anticucho of Peruvian aji panca and sake
- “Cauliflower” mushroom mille-feuille, yuzu teriyaki v

Maki Rolls

- Crispy tiger prawn with a cool and creamy spiced mayonnaise
- Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame and ginger soy

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NEW YEAR’S EVE 8 AT THE LONDONER

Curated Experiences

Two guests

- Reserved table
- Two signature cocktails
- A bottle of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£800 per table

Four guests

- Reserved table
- Four signature cocktails
- A magnum of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£1,600 per table

Six guests

- Reserved table
- Six signature cocktails
- A bottle of Dom Pérignon Brut Vintage
- Signature small plates experience
- Still and sparkling water

£2,400 per table

Enquire Now



THE LONDONER
LEICESTER SQ.

- WELCOME
- DISCOVER
- BESPOKE EVENTS
& PRIVATE DINING
- SEATED LUNCH OR DINNER
- CHRISTMAS COCKTAILS
- EXTRA TRIMMINGS
- MASQUERADE BALL
- THE BALLROOM
- THE GREEN ROOM
- THE GALLERY
- WHITCOMB'S
- 8 AT THE LONDONER**
 - New Years Eve
 - Curated Experiences
 - Exclusive Private booth**
- AFTERNOON TEA
- STAY THE NIGHT
- GIFT EXPERIENCES
- LOCATION
- CONTACT

NEW YEAR’S EVE 8 AT THE LONDONER

Exclusive Private booth

Up to eight guests

- Reserved table
- One magnum of Belvedere
- One Armand de Brignac Brut Gold Jeroboam
- Signature small plates experience
- Still and sparkling water

£2,800 per table

Up to fourteen guests

- Reserved table
- Two magnums of Belvedere
- One Armand de Brignac Brut Gold Jeroboam
- Signature small plates experience
- Still and sparkling water

£4,000 per table

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AFTERNOON TEA AT THE STAGE

Curated by our executive chefs, savour a set of seasonal sandwiches made using local produce, fresh scones and our handcrafted patisseries.



Champagne Afternoon Tea

- served with a glass of Veuve
Clicquot Yellow Label Brut NV
£75

Rosé Champagne Afternoon Tea

- served with a glass of Billecart-
Salmon Brut Rosé NV
£80

Vintage Champagne Afternoon Tea

- served with a glass of Dom
Pérignon Brut Vintage 2015
£115

Stay Sparkling Afternoon Tea

- served with a glass of Wild Idol,
Alcohol Free Sparkling White
£65

Traditional Afternoon Tea
£59

Traditional Sandwiches

- Cornfed chicken
with caramelised onion and truffle
tarragon on onion bread
- Sweet paprika cured salt beef
with pickled cornichons and chive
Pommery mustard on brioche)
- Coronation duck egg
on tomato bread
- Smoked salmon and Cornish crab
with yuzu crème fraîche on
brown bread
- Baby cucumber
with dill and mint labneh on
white bread

Plain and Sultana Scones

- Freshly baked from The Londoner
bakery, served with Cornish clotted
cream, homemade strawberry
preserve and lemon curd v

Patisseries from the Trolley

A choice of two artisanal delicacies

- Santa's favourite
Festive hues and flavours meet in
a hazelnut financier, paired with
tarragon mousse and a bright
redcurrant confit
- Rudolph's glow
Lemon chiffon cake and gianduja
mousse, finished with glazed
kumquat in a nod to Rudolph's
glowing nose
- Black truffle
Burrata cream paired with
tangy grapefruit and delicate
truffle sponge
- Dolce caramelia
Caramel cheesecake nestled
within a velvety caramelia mousse,
finished atop a crisp pain de gene
- Cherry, limoncello and
pistachio tart
Cherry confit rests on pistachio
dacquoise, topped with
zesty limoncello gel and rich
pistachio crème
- Chocolate and blood orange layer
Moist chocolate sponge layered
with crunchy ganache, smooth
chocolate mousse and blood
orange crémeux v



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Stay the Night. Make Yourself at Home.

When the feast is finished, the wine consumed, and the house lights come up, there is no better place to drift off than the soft king-size bed of a Londoner bedroom.

Including access to The Retreat spa and The Residence, staying the night is the icing on the Christmas cake after an evening of festivities. Prices from £389*

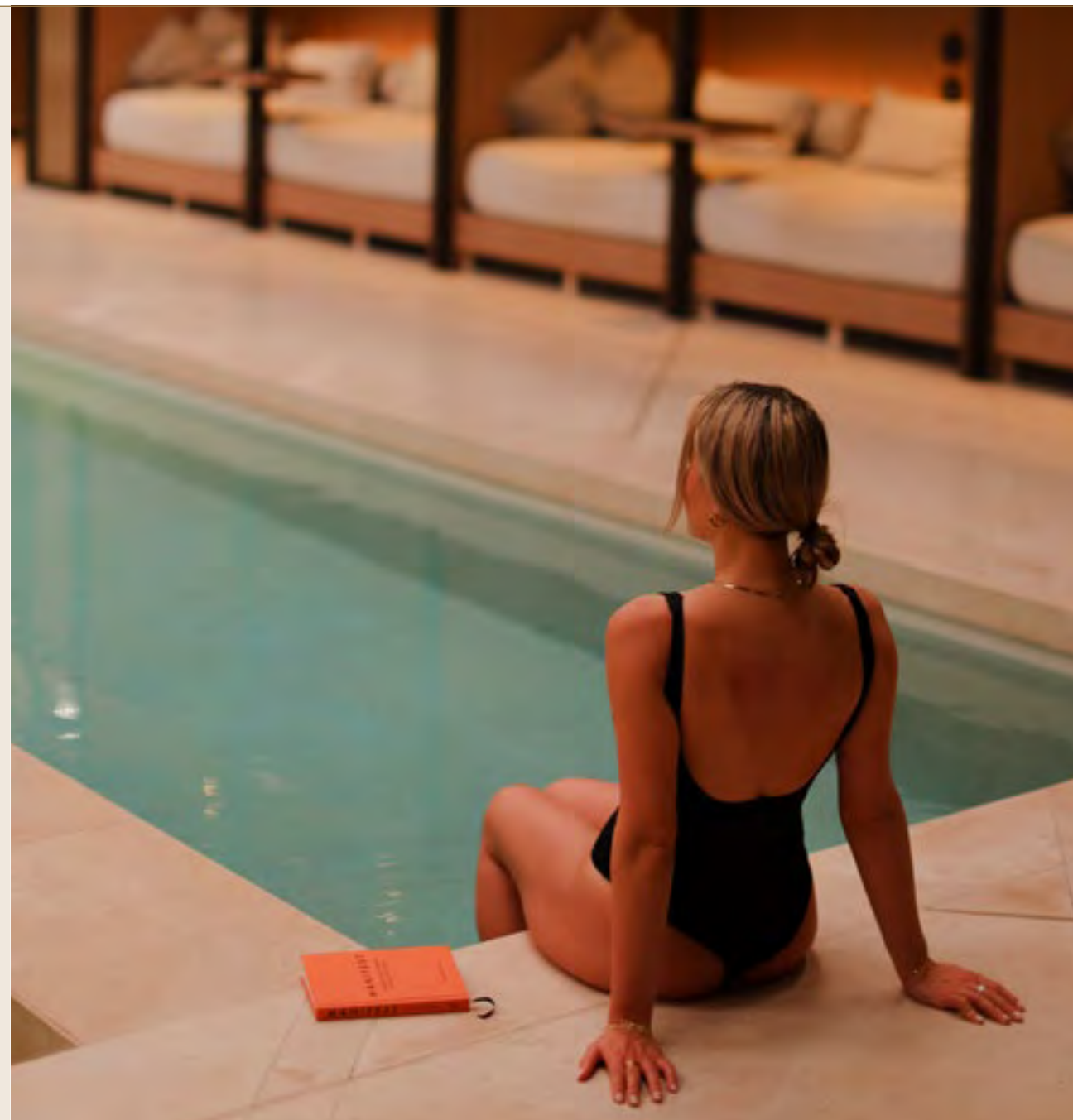
*Accommodation rates are available from 25th November 2025 - 7th January 2026. Rates include VAT and breakfast and are subject to availability, based on single occupancy with a £29 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.





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Gift Experiences.

*An evening of French cuisine and fine wine. Luxurious hours in the spa.
Or perhaps a monetary gift to let the recipient enjoy an experience of their choice.*

Any one of The Londoner's gift vouchers is guaranteed to bring joy and a touch of indulgence. Including access to The Retreat spa and The Residence, staying the night is the icing on the Christmas cake after an evening of festivities. Prices from £389*

Gift voucher links are emailed free of charge, whilst gift wrapping will incur a surcharge. Please allow seven days for UK delivery during peak postal time.



[Browse Experiences](#)



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Our Iconic Location. A Magical Place.

Few neighbourhoods are as spectacular as London's West End in December.

Our square comes alive with the glimmer of fairy lights, the scent of cinnamon, and a Christmas market brimming with seasonal produce and handmade gifts. Perfectly situated near shopping, theatres, and transport links, there's merriment and joy around every corner.





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For enquiries, please contact:
events@thelondoner.com

The Londoner
38 Leicester Square
London WC2H 7DX

+44 (0)20 7451 0101
thelondoner.com

Enquire Now