
THE LONDONER
LEICESTER SQ.
YOUR GATEWAY TO A
Magical London Christmas
THE LONDONER

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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
STAY THE NIGHT
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EXPERIENCE

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

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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 800 guests.

Proud winner of ***'Best Hotel'*** *at the Micebook Awards 2025, winner of the I Prefer 2026 Members' Choice Award*, and many more.

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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.

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SEATED LUNCH OR DINNER



CHRISTMAS PACKAGE 1 £160*

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

*Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £20 per guest will apply with pre-orders required 2 weeks prior to the event. A discretionary 12.5% service charge will be added to your final bill.

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

Main Course

- Aged beef fillet with pancetta and cranberry, pommes duchesse, rolled hispi cabbage, spiced carrot, pear and red wine jus
- Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing, heritage carrots and cranberry jus
- Salmon Wellington, carrot emulsion, winter greens and port wine beurre blanc
- Cauliflower beurre noisette steak, onion and horseradish cream, sunflower seeds pangritata and burnt leek jus

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

Dessert

- Christmas pudding with Cognac crème and winter berries
- Eggnog and kumquat brûlée, polenta, kumquat jam and vanilla cream
- Carrot cake with nutmeg and mandarin sorbet
- Cranberry crémeux, chocolate mousse and mud cake

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SEATED LUNCH OR DINNER



CHRISTMAS PACKAGE 2 £195*

- Christmas cocktail or a glass of English sparkling wine 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

*Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £20 per guest will apply with pre-orders required 2 weeks prior to the event. A discretionary 12.5% service charge will be added to your final bill.

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 and 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

Palate Cleanser

- Limoncello granita, yuzu caviar

Main Course

- Aged beef fillet with pancetta and cranberry, pommes duchesse, rolled hispi cabbage, spiced carrot, pear and red wine jus
- Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing, heritage carrots and cranberry jus
- Salmon Wellington, carrot emulsion, winter greens, and port wine beurre blanc
- Cauliflower beurre noisette steak, onion and horseradish cream, sunflower seeds pangritata and burnt leek jus

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

Dessert

- Christmas pudding with Cognac crème and winter berries
- Eggnog and kumquat brûlée, polenta, kumquat jam and vanilla cream
- Carrot cake with nutmeg and mandarin sorbet
- Cranberry crémeux, chocolate mousse, and mud cake

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CHRISTMAS COCKTAILS



Spiced Whisky Sour £18
Makers Mark whisky, fresh lemon juice, homemade mulled wine cordial

Eggnogg Espresso Martini £18
Belvedere, Mr Black and fresh espresso mixed with Eggnogg

Apple and Pear Highball £18
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

Sour Cherry and Red Grape £12
Sour cherry and red grape cordial, lime and Fever-Tree Lemonade

Please let your event organiser know if you would like Christmas cocktails to be served at the bar.

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EXTRA TRIMMINGS

ADD EXTRA SPARKLE TO YOUR CHRISTMAS CELEBRATIONS WITH OUR BESPOKE SELECTIONS.

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 and any AV will be applicable.

Addition of Champagne: £17 per glass

Cheese platter: from £150 per 10 guests

Place names: £2 per guest

Surcharge for a pre-ordered choice menu of three starters, three mains and three desserts
£15 per guest

Price available on request for:

- Entertainment and theming
- DJ
- Tailored drinks package
- Cash bar
- Bespoke table centrepieces

Prices include VAT



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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 after party 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 Silver, Gold, Platinum or VIP After Party tickets in The Ballroom.

Book Now

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THE BALLROOM

Experience breathtaking events in our ballroom, which hosts up to 528 seated or 800 standing guests for magical festivities.





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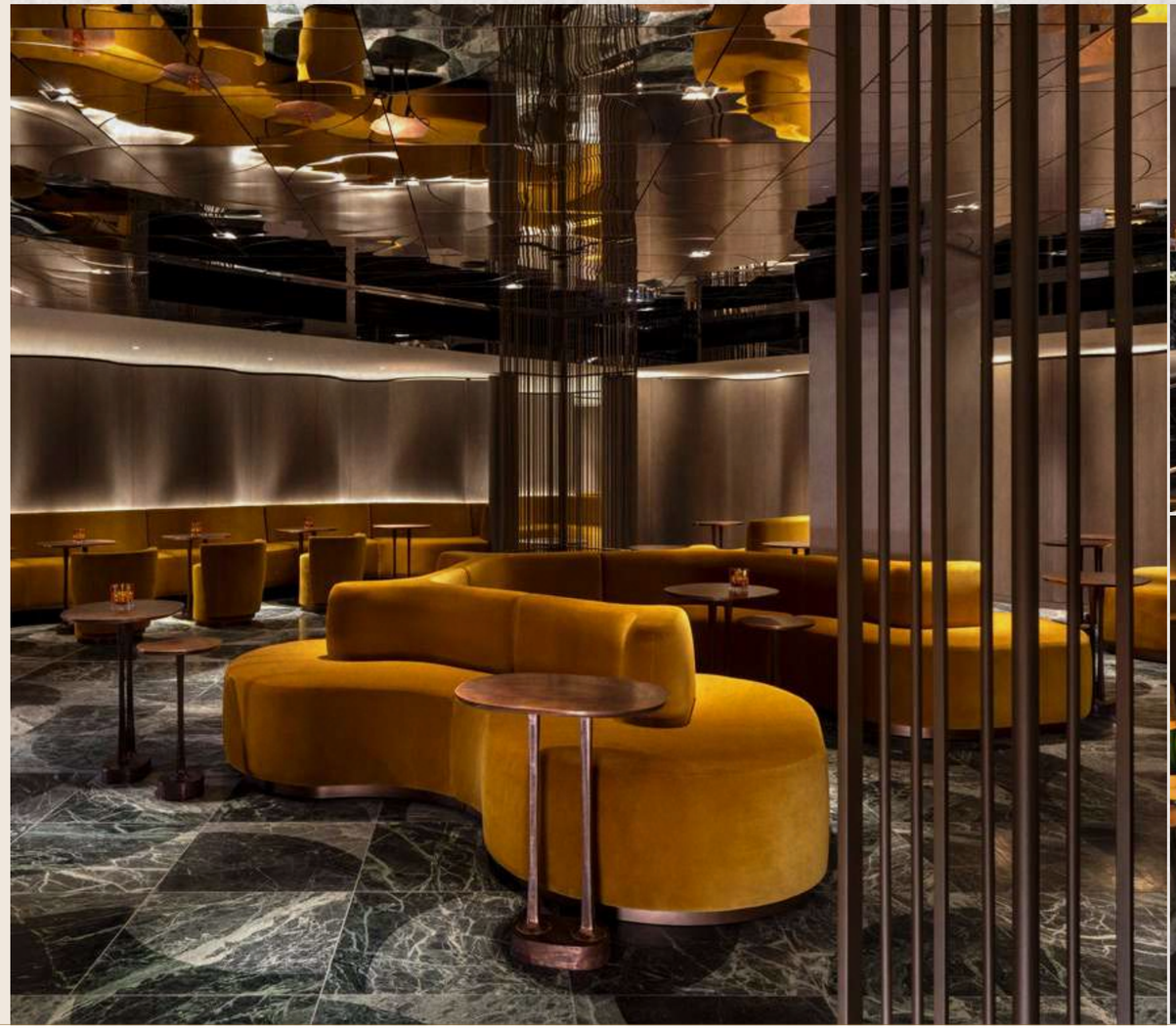
THE GREEN ROOM

The stylish choice for party season, hosting up to 82 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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FESTIVE BESPOKE DINING MENU AT WHITCOMB'S



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

£85 PER GUEST

Starters

- **Yellowfin Tuna Tartare**
  Finely diced yellowfin tuna, dressed in truffle infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco
- **Beef Carpaccio**
  Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil
- **Creamy Burrata**
  Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Whitcomb's Classics

- **Crispy-Skinned Sea Bass Fillet**
  Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli
- **Ribeye Steak**
  28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann Chips
- **Wild Mushroom Risotto**
  Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Italian hard cheese and black truffle

Dessert

- **Christmas Pudding**
  Christmas pudding with brandy sauce
- **Clementine & Spiced Wine Crème Brûlée**
  Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange
- **Warm Valrhona Chocolate & Pistachio Fondant**
  Warm Valrhona Chocolate & Pistachio Fondant Warm Valrhona chocolate fondant with a molten pistachio centre and Tahitian vanilla ice cream

Petit Fours

- Traditional miniature mince pies

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FESTIVE SET MENU AT WHITCOMB'S



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

TWO COURSES £42 | THREE COURSES £48

Starters

- **Ceviche**
  Diced Sea bass with watermelon, jalapeño, lime and cilantro
- **Jamón Ibérico Croquettes**
  Iberian ham and Manchego, served with jalapeño mayonnaise
- **Bruschetta Mascarpone**
  Traditional toasted crostini with soft cheese, datterini tomatoes, basil, aged balsamico and Amalfi lemon zest
- **Creamy Burrata**
  Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Whitcomb's Classics

- **Tuscan Cod**
  Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers
- **Truffle Chicken Milanese**
  Crispy chicken with a fried hen's egg, truffle, Gorgonzola Dolce crème and a parmesan rocket salad
- **Ribeye Steak (£10 supplement)**
  28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann chips
- **Gnocchi with Spiced Labneh**
  Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

Dessert

- **Christmas Pudding**
  Christmas pudding with brandy sauce
- **Clementine & Spiced Wine Crème Brûlée**
  Clementine & Spiced Wine Crème Brûlée Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange
- **Tiramisù**
  Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake

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FESTIVE TASTE OF WHITCOMB'S



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

THREE COURSES £65 PER GUEST

Starters

- **Yellowfin Tuna Tartare**
  Finely diced yellowfin tuna, dressed in truffle infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco
- **Gambas Pil Pil**
  Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta
- **Jamón Ibérico Croquettes**
  Iberian ham and Manchego, served with jalapeño mayonnaise
- **Creamy Burrata**
  Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Whitcomb's Classics

- **Crispy-Skinned Sea Bass Fillet**
  Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli
- **Chargrilled Lamb Skewer**
  Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey
- **Ribeye Steak (£10 Supplement)**
  28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann chips
- **Wild Mushroom Risotto**
  Creamy arborio rice cooked with porcini and morel mushrooms, finished with shaved Italian hard cheese and black truffle

Dessert

- **Christmas Pudding**
  Christmas pudding with brandy sauce
- **Clementine & Spiced Wine Crème Brûlée**
  Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange
- **Apple Tarte Tatin**
  Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

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CHRISTMAS EVE AT WHITCOMB'S

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

£130 PER GUEST



Starters

- **Yellowfin Tuna Tartare**
  Finely diced yellowfin tuna, dressed in truffle infused lime, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco
- **Beef Carpaccio**
  Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil
- **Gambas Pil Pil**
  Basque king prawns sizzling in garlic olive oil, paprika and a touch of chilli, served with ciabatta
- **Creamy Burrata**
  Burrata with San Marzano tomatoes, fragrant basil oil and Chardonnay wine vinegar

Pasta

- **Rigatoni alla Vodka Blanc**
  Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan
- **Gnocchi with Spiced Labneh**
  Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

Whitcomb's Classics

- **Tuscan Cod**
  Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers
- **Chargrilled Lamb Skewer**
  Smoky tender cuts of lamb with baby aubergine, grilled seasonal vegetables, tahini and a touch of hot honey
- **Ribeye Steak**
  28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann chips
- **Portobello Mushroom en Croûte**
  Creamed leeks, lemon mascarpone and wild mushroom crème

Dessert

- **Warm Valrhona Chocolate & Pistachio Fondant**
  Warm Valrhona chocolate fondant with a molten pistachio centre and Tahitian vanilla ice cream
- **Clementine & Spiced Wine Crème Brûlée**
  Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange
- **Pear & Blood Orange Crémeux**
  Blood orange crémeux with pear and star anise compote, pain de Gênes, hazelnut praline and crisp caramelised buckwheat

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CHRISTMAS DAY AT WHITCOMB'S

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

£175 PER GUEST



Amuse-Bouche

- **Doughnut**
  Mini airy doughnut dusted with tomato powder, yuzu creme fraiche and chilli oil caviar

Starters

- **Smoked Duck Salad**
  Marinated duck salad with spiced plum dressing, pomelo, pomegranate and pine nuts
- **Yellowfin Tuna Carpaccio**
  Dressed in truffle-infused lime, with citrus and Aji Amarillo gel, Pink Lady apple, lemon crème fraîche and a touch of green Tabasco
- **Beetroot Carpaccio**
  Heritage beetroot with whipped goats cheese curd, aged balsamic and caramelised chestnuts

Mains

- **Turbot**
  Pan-seared turbot with charred baby leeks, crispy Puy lentils and Amalfi lemon crème
- **A5 Wagyu**
  Grilled A5 Wagyu fillet, Wagyu bonbon, parsnip purée, celeriac fondant, heritage carrots, kale and port wine jus
- **Corn-fed Chicken**
  Roasted corn-fed chicken, chestnut mushroom purée, stuffed morels and aromatic truffle jus
- **Celeriac & Butternut Squash**
  Buttery roasted celeriac and ribbons of butternut squash wrapped in crisp puff pastry, served with roasted red pepper sauce

Dessert

- **Basil ganache with plum sake**
  Silky basil and yuzu whipped ganache, plum sake-infused roasted plum, cinnamon cream, spiced wafer sablé and delicate sugar crisp
- **Chocolate Noir**
  Silky chocolate mousse, grapefruit and pomelo confit, pain de Gênes, cocoa nib and coffee praline, citrus streusel
- **Christmas Pudding with brandy sauce**
  Warm homemade Christmas pudding served with cognac infused custard sauce

Petit Fours

Mulled Wine Bon Bon, Pistachio and cardamom Bon Bon, Salted Caramel and candied orange truffle

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CHRISTMAS DAY AT WHITCOMB'S - CHILDREN'S MENU

Join us on Christmas Day for an exquisite three-course menu.

£80 PER CHILD



Starters

- **Chicken and Bean Broth**
  Slow-cooked chicken and bean broth with lemon, braised fennel and fresh herbs
- **Tomato and Mozzarella Salad**
  Plum vine tomato and creamy mozzarella salad with fresh basil and extra virgin olive oil, finished with a rich balsamic reduction

Whitcomb's Classics

- **Grilled or Breaded Chicken**
  with steamed vegetables
- **Fish & Chips**
  Battered sea bass with tartare sauce and French frites
- **Homemade Penne**
  with tomato crème

Dessert

- **Molten Chocolate Fondant**
  Warm chocolate fondant served with Tahitian vanilla ice cream
- **Mango and Caramel Mousse**
  Exotic mango mousse layered with carrot sponge, buckwheat caramel and mango–lime confit, finished with a silky mango crémeux
- **Sorbet**
  Selection of homemade sorbets

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NEW YEAR'S EVE AT WHITCOMB'S

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

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

£130 PER GUEST

Starters

- **Ceviche**
  Diced Seabass with watermelon, jalapeño, lime and cilantro
- **Beef Carpaccio**
  Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil
- **Jamón Ibérico Croquettes**
  Iberian ham and Manchego, served with jalapeño mayonnaise
- **Bruschetta Mascarpone**
  Traditional toasted crostini with soft cheese, Datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

Pasta

- **Rigatoni alla Vodka Blanc**
  Perfectly al dente rigatoni with 'nduja infused cream, mascarpone, and parmesan
- **Gnocchi with Spiced Labneh**
  Hand-rolled potato gnocchi with spiced labneh, sautéed chestnut mushrooms and wilted baby spinach

Whitcomb's Classics

- **Tuscan Cod**
  Parmesan-crusted cod with garlic butter, charred asparagus and popcorn capers
- **Crispy-Skinned Sea Bass Fillet**
  Pan-seared sea bass with white wine crème, lemon, chervil and tenderstem broccoli
- **A5 Wagyu Fillet (£10 supplement)**
  Prime centre cut steak glazed with wasabi butter and finished with jalapeño oil
- **Ribeye Steak**
  28 day dry-aged grilled ribeye with a green peppercorn sauce, white truffle oil and Koffmann chips
- **Portobello Mushroom en Croûte**
  Creamed leeks, lemon mascarpone and wild mushroom crème

Dessert

- **Tiramisù**
  Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake
- **Pear & Blood Orange Crémeux**
  Blood orange crémeux with pear and star anise compote, pain de Gênes, hazelnut praline and crisp caramelised buckwheat
- **Apple Tarte Tatin**
  Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

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BESPOKE EVENTS & PRIVATE DINING
SEATED LUNCH OR DINNER
CHRISTMAS COCKTAILS
EXTRA TRIMMINGS
MASQUERADE BALL
THE BALLROOM
THE GREEN ROOM
THE GALLERY
WHITCOMB'S
Festive Bespoke Dining Menu
Festive Set Menu
Festive Taste Menu
Christmas Eve Menu
Christmas Day Menu
Christmas Day - Children's Menu
New Year's Eve - First sitting
New Year's Eve - Second sitting
8 AT THE LONDONER
STAY THE NIGHT
GIFT EXPERIENCES
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NEW YEAR'S EVE AT WHITCOMB'S

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

- Complete with live entertainment
- Served with a glass of Veuve Clicquot Brut on arrival and during our midnight toast.
- From 8pm. Last reservation 9:30pm

£195 PER GUEST

For The Table

- **Hot Honey and Feta Dip**
  Silken whipped feta with wild honey and crushed pistachio, served with warm artisan crisp breads
- **Marinated Olives**
  Infused with chilli, lemon and coriander

Starters

- **Ceviche**
  Diced sea bass with watermelon, jalapeño, lime and cilantro
- **Beef Carpaccio**
  Paper-thin beef fillet with citrus gel, cornichons, pickled chestnut mushrooms, crisp focaccia crumbs and extra virgin olive oil
- **Bruschetta Mascarpone**
  Traditional toasted crostini with soft cheese, Datterini tomatoes, basil, aged balsamico and Amalfi lemon zest

Pasta

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NEW YEAR'S EVE
8 AT THE LONDONER

CURATED EXPERIENCES

Choose your ideal experience from the options below and prepare to celebrate the final evening of the year in true Londoner style.

Two guests

- Reserved table
- Two signature cocktails
- A bottle of Dom Pérignon Brut Vintage 2017
- Signature small plates experience
- Still and sparkling water

£900 per table

Four guests

- Reserved table
- Four signature cocktails
- A magnum of Dom Pérignon Brut Vintage 2008
- Signature small plates experience
- Still and sparkling water

£1,800 per table

Six guests

- Reserved table
- Six signature cocktails
- A bottle of Dom Pérignon Brut Vintage 2017
- A magnum of Dom Pérignon Brut Vintage 2008
- Signature small plates experience
- Still and sparkling water

£2,700 per table

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NEW YEAR'S EVE
8 AT THE LONDONER

EXCLUSIVE PRIVATE BOOTH

Up to eight guests

- Reserved table
- A magnum of Belvedere Vodka
- A magnum of Dom Pérignon Brut Vintage 2008
- A magnum of Dom Pérignon Rosé Vintage 2004
- Signature small plates experience
- Still and sparkling water

£3,200 per table

Up to fourteen guests

- Reserved table
- Two magnums of Belvedere Vodka
- Two magnums of Dom Pérignon Brut Vintage 2008
- Two magnums of Dom Pérignon Rosé Vintage 2004
- Signature small plates experience
- Still and sparkling water

£5,000 per table

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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 23rd November 2026 - 20th January 2027. 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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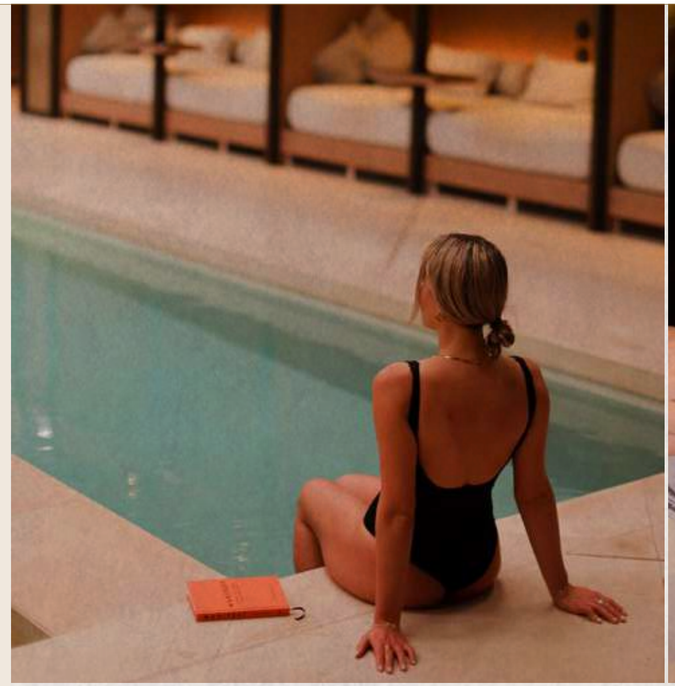


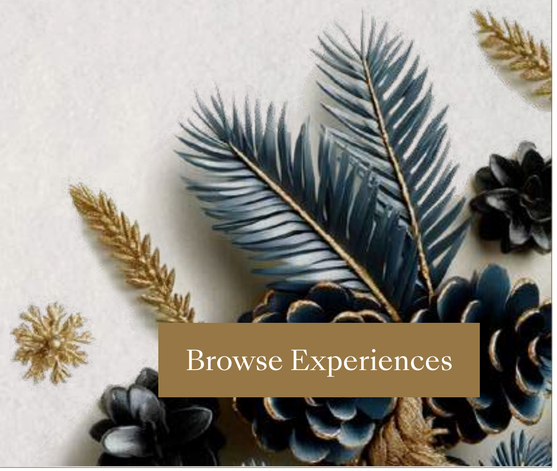




Gift Experiences

An evening of Mediterranean 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.



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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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events@thelondoner.com



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