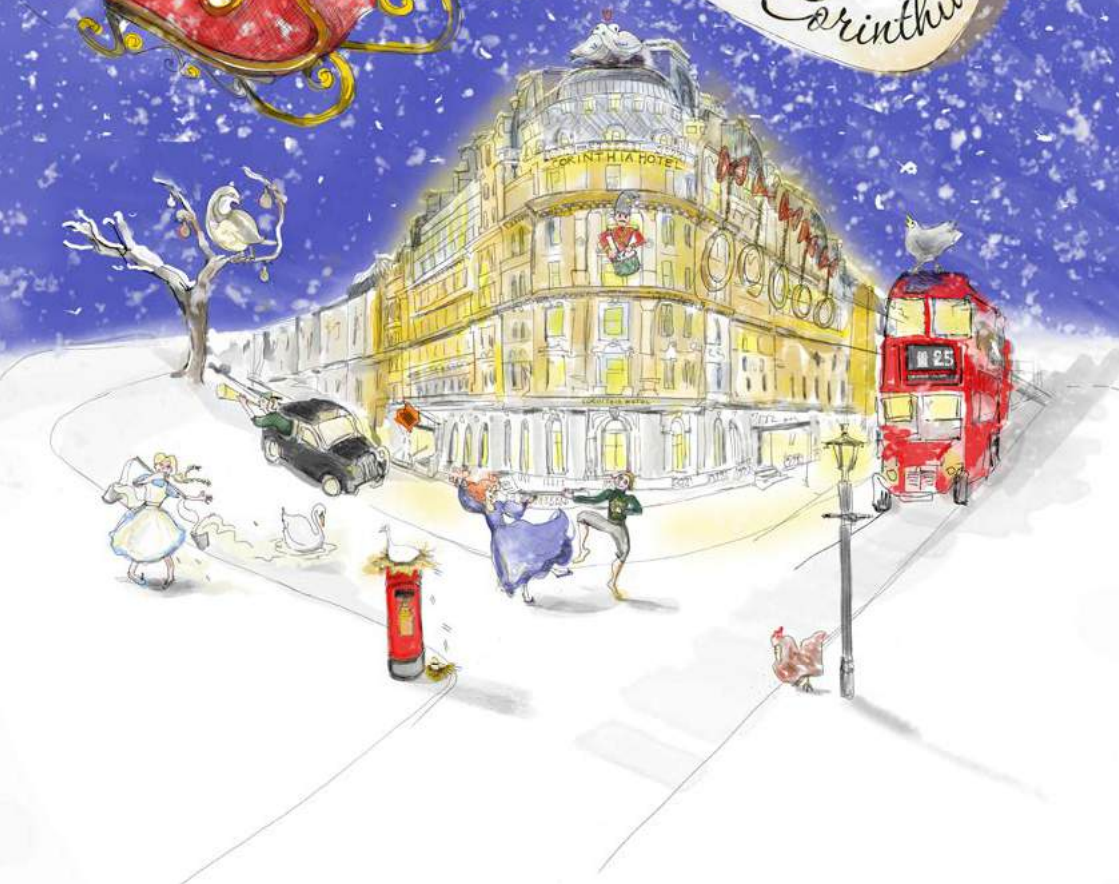




# CORINTHIA

LONDON

*12 Days of Christmas at Corinthia*



NOVEMBER 2025 - JANUARY 2026

On the first day  
of Christmas....

Celebrate the season  
with *unforgettable*  
*festive moments* at  
Corinthia London



From Festive Afternoon Tea and seasonal spa experiences to unrivalled Christmas Day dining and New Year's Eve celebrations, join us in creating cherished memories and celebrating the love that surrounds us during this special time of year.





# Introducing Mezzogiorno

by Francesco Mazzei

For Chef Francesco Mazzei, Mezzogiorno is a name rich with meaning.

While it translates simply as “midday,” it also evokes the spirit of Southern Italy, the sun-drenched region he calls home, including his native Calabria.

Rooted in the rustic traditions of family-style cooking, Mezzogiorno celebrates the art of transforming humble, seasonal ingredients into dishes bursting with flavour and soul. With this new restaurant, Mazzei brings the warmth, heritage, and conviviality of the Italian south to the heart of London.

*To reserve your table, please email  
[reservations.london@corinthia.com](mailto:reservations.london@corinthia.com)*







7

## SIP, SIP, HOORAY!

Call in 2026 in front of the world-renowned New Year's Eve fireworks display near the London Eye. After a sumptuous dinner at Mezzogiorno by Francesco Mazzei, Kerridge's Bar & Grill or The Garden, Corinthia London guests can enjoy special access to the viewing area – of which we sit in the centre – to enjoy prime views of this iconic event.



## FESTIVE TEA TIME

What better time of year to relax beneath our grand crystal chandelier with your nearest and dearest? Savour delectable finger sandwiches, freshly baked scones and an array of sweet treats themed for the season. And of course, Afternoon Tea in the Crystal Moon Lounge wouldn't be complete without a perfectly brewed cup of tea.



5

## ULTIMATE BRITISH CUISINE

Tom Kerridge is well-loved for serving his take on the UK's favourite dishes. Together with Head Chef Tom Childs, they have crafted festive feasts packed with big, robust flavours and featuring all the traditions that make a British Christmas table so unique.

1

## WINTER IN THE GARDEN

Our wintry wonderland beckons with its enchanting décor, cosy fireplaces and hearty Italian menu to keep you warm and satisfied during the cooler months. Tuck into delicious plates of warm raclette or beef cheek *"Bourguignon"*.



2

## CELEBRATE CALABRIA

Enjoy an Italian festive feast in our new restaurant, Mezzogiorno by Francesco Calabrese. Enjoy starters like duck and marsala tortelli, spiced porchetta with pumpkin orange mash as a main, and a festive Panettone tiramisu for the perfect sweet treat.

3

## RAISE A GLASS

Come for the cocktails, stay for the memories - festive celebrations have never been more luxurious at Velvet by Salvatore Calabrese. Relax with your loved ones in opulent surroundings, with an exceptional cocktail menu and live music to match.



4

## THE GIFT OF WELL-BEING

Step into a world of serenity and rejuvenation with our special day spa experience, designed to enhance your resilience and unveil your inner radiance. Revel in the sanctuary of our sauna, steam room and well-appointed AMP gym before savouring a Full-Body Massage and Augustinus Bader Longevity Facial. Complete this experience with a delectable lunch and glass of Laurent-Perrier Champagne in our Spa Lounge.



On the first day of Christmas...



THE CRYSTAL MOON LOUNGE

# Festive Afternoon Tea

£105 PER PERSON

*Available from Friday 14 November 2025 to Sunday 4 January 2026*

## ENJOY A SELECTION OF FINGER SANDWICHES

Pickled cucumber, goats' curd cheese *on granary bread*

Truffle Clarence Court egg mayonnaise *on brioche*

Secret Smokehouse rillette, pickles *on brown bread*

Sliced turkey, cranberry, mustard *on white bread*

Wiltshire honey roasted ham, wholegrain mustard, watercress *on mediterranean bread*

Festive sausage roll, cranberries, chestnuts

\*

## PLAIN AND SULTANA SCONES

Plain and sultana scones

*Served with organic strawberry jam, apricot jam & cornish clotted cream*

\*

## INDULGE IN A CHOICE OF SWEET DELICACIES INSPIRED BY THE SEASON

Hazelnut & milk chocolate rocher

Pear & vanilla swan

Mandarin gâteau

Black forest bûche de Noël

Mont blanc

Orange & honey madeleines

ALL MENUS IN THIS BROCHURE ARE SAMPLE MENUS AND ARE SUBJECT TO CHANGE

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food, please speak to a member of our team. All prices are inclusive of 20% VAT.

A 15% discretionary service charge will be added to your final bill.





# Christmas Eve Dinner

FOUR COURSES, £160 PER PERSON

*Available Wednesday 24 December 2025*

## STARTER

Battuta of ricciola

*Roman artichoke salad*

- or -

Fritto misto Napoletano

*Crocché, aubergine polpette, cauliflower, arancino, Amalfi lemon mayo*

## MIDDLE COURSE

Homemade tortelli

*Ricotta, burrata, Parmigiano Reggiano*

## MAIN COURSE

Home-cured Cod

*Creamy baccalà mantecato, polenta, peperonata*

- or -

Pot roasted veal chop

*Butter, sage, fruit mustard pumpkin mash*

## DESSERT

Bergamot sgroppino & babà

- or -

Sicilian cassata

- or -

Polenta, cinnamon & orange cake

*Mascarpone cream*

# Christmas Day Lunch

FIVE COURSES, £355 PER PERSON

*Available Thursday 25 December 2025*

Scottish crab panzanella Tuscan salad

\*

Longhorn aged beef carpaccio,  
*Norcia truffle salsa, radicchio and Parmigiano Reggiano 36 months*

\*

Duck and Marsala broth tortellini

\*

'Nduja stuffed oven roasted chicken  
*Cavolo nero, potatoes 'mpacchiuse*

- or -

Poached wild sea bass  
*Frutti di mare*

\*

Homemade Panettone and Zabaglione

- or -

Spiced pears frangipane, orange chocolate ice cream

- or -

Italian cheese selection





KERRIDGE'S BAR & GRILL

## Festive Set Menu

THREE COURSES, £75 PER PERSON

*Available from Friday 14 November 2025 to Sunday 4 January 2026  
Monday to Sunday for lunch and dinner*

Spiced parsnip soup, roasted duck leg, cheese straw

- or -

Smoked haddock, celeriac risotto, espelette pepper

\*

Short rib bourguignon with clotted cream mash

- or -

Pheasant pithivier, peppered swede and game sauce

\*

St Clemence sponge, Grand Marnier custard

- or -

Pecan tart and clotted cream ice cream





# Christmas Day Lunch

FOUR COURSES WITH CANAPÉS, £325 PER PERSON

*Available on Thursday 25 December 2025*

Canapés and Champagne

Potted shrimp on melba toast      Quail egg tart, truffled hollandaise

\*

Duck leg, liver and ham hock terrine with Cumberland sauce

- or -

Smoked and roasted celeriac, pickled walnuts, bitter leaves, tunworth cheese

\*

Scallop 'pie' Champagne butter sauce

\*

Roasted free range Norfolk turkey  
*Sage and apricot stuffing, sourdough bread sauce, pigs in blankets,  
roast potatoes and seasonal vegetables*

- or -

Roasted fillet of Aberdeen Angus beef  
*Stuffed yorkshire pudding, roast potatoes, horseradish cream and seasonal vegetables*

\*

Kerridge's Christmas pudding with brandy sauce and clotted cream ice cream for the table

\*

Chestnut doughnut, white chocolate cremeaux, flaming cherries

- or -

Hazelnut and dulce chocolate bauble

\*

Truffled baron bigod with pickles, crackers and chutney

\*

Coffee and mince pies









## Rosetta *Private Dining Room*

An intimate space away from the bustle of the main restaurant, where the warmth of the festive season meets exceptional menus.

Relax in this elegantly appointed private dining room, bathed in natural daylight, with space for up to 18 guests.



## Private Dining *at Kerridge's Bar & Grill*

Whether you are entertaining clients or impressing friends and family, gather up to 16 guests around the grand wooden table in this exquisite room where art and food intertwine. Alongside Michelin-starred chef Tom Kerridge, Head Chef Tom Childs has created a festive menu that celebrates British classics, featuring dishes like spiced parsnip soup, pheasant pithivier and peacan tart with clotted cream.



This festive season, London sparkles with dazzling lights, magical ice rinks, bustling markets and world-class shows.

From Kew Gardens' illuminated trails to Hyde Park's Winter Wonderland, the city is alive with unforgettable experiences for all ages.



## SKATE AT SOMERSET HOUSE

12 NOVEMBER 2025 – 11 JANUARY 2026

One of London's most iconic festive experiences returns as Somerset House once again transforms its grand courtyard into a dazzling ice rink. Glide beneath a towering Christmas tree, enjoy DJ-hosted Skate Lates, and warm up with rink-side food and cocktails. With sessions for beginners, families and late-night skaters alike, it's a quintessential winter outing.

## CHRISTMAS AT KEW

14 NOVEMBER 2025 – 4 JANUARY 2026

Kew Gardens once again invites visitors on a magical evening journey through its illuminated winter trail. From glowing tunnels of light to shimmering water features and larger-than-life art installations, every corner of the gardens sparkles with enchantment. With festive food stalls and hot drinks along the way, it's a spectacular experience for all ages.



## A CHRISTMAS CAROL AT THE OLD VIC

NOVEMBER 2025 – EARLY JANUARY 2026

The Old Vic's much-loved production of Charles Dickens' timeless tale returns to London for the festive season. With music, mince pies and a uniquely immersive staging, this adaptation captures the warmth and spirit of Christmas. Year after year, it remains one of the capital's most treasured seasonal theatre traditions.

## HOGWARTS IN THE SNOW

NOVEMBER 2025 – JANUARY 2026

Step into the Wizarding World this winter at Warner Bros. Studio Tour London - The Making of Harry Potter. For the festive season, the sets are dressed in sparkling snow and Christmas decorations, from the Great Hall's majestic trees to Gryffindor's cosy common room. It's a behind-the-scenes experience that brings the magic of the films to life.

## HYDE PARK WINTER WONDERLAND

14 NOVEMBER 2025 – 1 JANUARY 2026

London's largest festive extravaganza returns to Hyde Park with rides, markets and entertainment for the whole family. Wander through the Magical Ice Kingdom, ride the giant wheel, explore themed bars and discover a host of live shows and performances. At its heart lies the UK's largest open-air ice rink, where you can skate to live music under a canopy of lights.



## Christmas Markets *not to be missed*

Beyond lights and ice, London offers a wealth of Christmas markets, all less than 10 minute walk from the hotel:

### SOUTHBANK CENTRE WINTER MARKET

The South Bank's riverside transformed into a wintry wonderland, where global cuisine and an artisan Christmas market normally come together in one sparkling location for Southbank Centre's Winter Festival. Only a 10 minute walk from Corinthia London, you'll discover traditional wooden chalets that line the banks of the Thames, stocking fillers or festive snacks and mulled wine from the stalls.

### LEICESTER SQUARE CHRISTMAS MARKET

Experience festive fun with Christmas in Leicester Square, which is known to give the home of blockbuster film premieres a yuletide makeover. A short ten minute stroll from the hotel, you can browse the traditional market filled with a wonderful array of crafts and tempting treats, before heading to one of the spectacular performances that often take place over the festive period.

### TRAFALGAR SQUARE CHRISTMAS MARKET

A five minute walk from the hotel will lead you to Trafalgar Square, where you will find wooden chalets filled with handmade crafts, cool gifts and delicious treats. You can expect to find carol singers performing festive tunes by the Trafalgar Square Christmas tree.

### COVENT GARDEN CHRISTMAS MARKET

Be dazzled by hundreds of thousands of glittering lights during Christmas in Covent Garden. You can expect to shop for gifts and enjoy plenty of Christmas fun in the area, which includes mulled wine stations and festive-themed photo opportunities! Only a 10 minute walk from the hotel.



# New Year's Eve Early Dinner

FOUR COURSES, £195 PER PERSON

*Available on Wednesday 31 December 2024, 5pm - 6pm*

Assaggino

\*

Lobster salad "Sibarita"

*Poached lobster, fennel, quail eggs, avocado, tomato, red tropea onion*

- or -

Vitello tonnato

\*

Charcoal wild Cornish turbot

*Cime di rapa and puntarelle*

- or -

Longhorn beef tagliata

*Dolcelatte cheese, radicchio tardivo, balsamic vinegar tradizionale*

\*

Homemade pandoro, zabaglione

\*

Spumone di Capodanno

\*

Torta caprese al pistacchio







MEZZOGIORNO BY FRANCESCO MAZZEI

# New Year's Eve Late Dinner

SIX COURSES, £395 PER PERSON

*Available on Wednesday 31 December 2025, 8pm - 9.30pm*

Assaggino

\*

Lobster salad "Sibarita"

*Poached lobster, fennel, quail eggs, avocado, tomato, red tropea onion*

- or -

Vitello tonnato

\*

Langoustine and Vecchia Romagna risotto, Beluga caviar

\*

Roasted duck and truffle bottoni, Sicilian orange sauce

\*

Charcoal wild Cornish turbot

*Cime di rapa and puntarelle*

- or -

Longhorn beef tagliata

*Dolcelatte cheese, radicchio tardivo, balsamic vinegar tradizionale*

\*

Homemade pandoro, zabaglione

\*

Spumone di Capodanno

\*

Torta caprese al pistacchio



# New Year's Eve Dinner

£195 PER PERSON BEFORE 8PM

£375 PER PERSON AFTER 8PM

*Available on Wednesday 31 December 2025*

Champagne reception with caviar crumpets and gougères

\*

Quail egg and mushroom tart with hollandaise sauce

\*

Coal grilled lobster tail, langoustine sauce, fennel

\*

Fillet of beef Wellington

*Pommes Anna, sauce Périgord and baby gem salad with horseradish and beef fat croutons*

\*

Mint, peanut and caramel bar with dark chocolate mousse





THE GARDEN

# New Year's Eve Dinner

FIVE COURSES, £255 PER PERSON

*Available on Wednesday 31 December 2025, 8pm - 9.30pm*

Sliced speck, homemade remoulade, pickled onions, capers, cornichon

\*

Creamy white onion soup  
*Baked focaccia crouton, truffled Gruyère*

\*

Potato rosti raclette  
*Cornichons, capers, pickled onions, bitter leaves  
(with smoked salmon or Alsace lardons)*

\*

Pan seared cod supreme  
*Bean cassoulet, herb oil*

\*

Roast goose  
*Braised red cabbage, creamed wild mushrooms, roasted potatoes with garlic and herbs*

\*

Kaiserschmarrn



# New Year's Eve at Velvet

£255 PER PERSON

£375 PER PERSON AFTER 8PM

*Available on Wednesday 31 December 2025*

A glass of Laurent-Perrier 'Grand Siècle' Iteration N°26', Brut

\*

Blinis

*Smoked mackerel mousse, osietra caviar*

\*

Caramelised fig

*Parmesan shortbread, toasted walnut*

\*

Chicken karaage

*Marinated in ginger with sweet chilli sauce, spring onions & toasted sesame*

\*

Pizetta

*Burrata, basil, 'nduja*

\*

Half lobster themidor

*Truffle frites, aged parmesan*

\*

Profiteroles

*Vanilla ice cream, chocolate sauce*

\*

## MIDNIGHT FIREWORKS

A glass of Laurent-Perrier 'Héritage', Brut

*- To take outside -*



# All is Calm *this Christmas*

£375 PER PERSON  
*Available Monday to Friday*

The nights may be long, the air may be crisp, however our spa is warming and soul soothing. Perfect after a day of Festive celebrations.

## FESTIVE DAY SPA EXPERIENCE

Enjoy the health benefits of physical exercise, sauna and steam room before your treatments (gym access included)

Full Body Exfoliation *30 minutes*

Warming Back and Shoulders Massage *30 minutes*

Illuminating Facial *30 minutes*

One-course light lunch with a glass of Laurent-Perrier Champagne  
*(served in the Spa Lounge from midday to 5pm)*

Relaxation in the thermal spa facilities featuring indoor swimming pool, vitality pool, amphitheatre sauna, ice fountain, heated marble loungers and sleep pods

Add a red-carpet blow dry for £90 (regular price £100),  
available Tuesday to Thursday only

TO BOOK, PLEASE CONTACT OUR ESPA LIFE TEAM AT +44 (0) 20 7321 3050  
OR EMAIL [ESPALIFE.LONDON@CORINTHIA.COM](mailto:ESPALIFE.LONDON@CORINTHIA.COM)







# Reside in Style

Whether you're looking to spend Christmas Day with us, ring in 2026 in front of our iconic city views or dedicate some time in the new year to rest and relaxation, our wonderful selection of offers await.

## CHRISTMAS IN THE HEART OF LONDON

Celebrate the season in style with our specially curated festive experiences, beginning with a luxurious Afternoon Tea complete with a takeaway gift. Enjoy the magic of winter with an enchanting ice-skating session at Somerset House, made effortless with a private chauffeur transfer. To complete your stay, a bottle of Laurent-Perrier Héritage Champagne and a festive welcome amenity await, ensuring a truly memorable celebration.

## ON THE FIRST DAY OF CHRISTMAS

Create lasting holiday memories with a three-night stay in a spacious Family Room with joining rooms or a Signature Suite, complete with daily breakfast. Highlights include a magical Festive Afternoon Tea with a private visit from Father Christmas, a Christmas Eve dinner at Kerridge's Bar & Grill or Mezzogiorno by Francesco Mazzei, and personalised in-room decorations tailored to your family traditions. You can also enjoy a chauffeur-driven tour of London's sparkling Christmas lights, a Laurent-Perrier Champagne breakfast on Christmas morning, and a programme of festive activities designed especially for children.

BOOK DIRECT VIA OUR WEBSITE OR SPEAK TO OUR  
RESERVATIONS TEAM BY CALLING +44 (0) 20 7321 3000  
OR EMAILING [RESERVATIONS.LONDON@CORINTHIA.COM](mailto:RESERVATIONS.LONDON@CORINTHIA.COM)

All offers and benefits are subject to availability, blackout dates may apply.





VELVET BY SALVATORE CALABRESE

# Velvet

*by Salvatore Calabrese*

A luxurious Champagne and cocktail bar,  
allowing the forbidden and a joie de vivre.

Velvet is bringing back the theatre to cocktail-making, with a menu  
that celebrates bygones past alongside the innovations of today.

.

Introducing The Pixel Book, a bold new menu inspired by timeless, artistic  
masterpieces, reimagined through the lens of artificial intelligence.

From the surrealism of Salvador Dalí to the waves of Katsushika Hokusai,  
each creation pays tribute to the originals while transforming iconic  
works into bold, modern interpretations.

This unique collection captures the spirit of Velvet by Salvatore Calabrese,  
a celebration of creativity, elegance and the seamless blend  
of tradition and innovation.





*a special gift...*  
from the heart

From intimate dining experiences and luxurious spa days to bespoke pieces in collaboration with acclaimed designers, give your loved ones a gift to remember after all the festive fun has melted away.

To explore our collection of experience vouchers and gifts, please visit our website:

[CORINTHIA.COM/LONDON](http://CORINTHIA.COM/LONDON)

You can also bring Corinthia London home by visiting our in-house florist, FLOWERBX, for a selection of the finest festive decorations and flowers.

*For more information about  
Christmas at Corinthia London*

PLEASE CALL +44 (0)20 7321 3000 OR  
EMAIL [CHRISTMAS.LONDON@CORINTHIA.COM](mailto:CHRISTMAS.LONDON@CORINTHIA.COM)





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