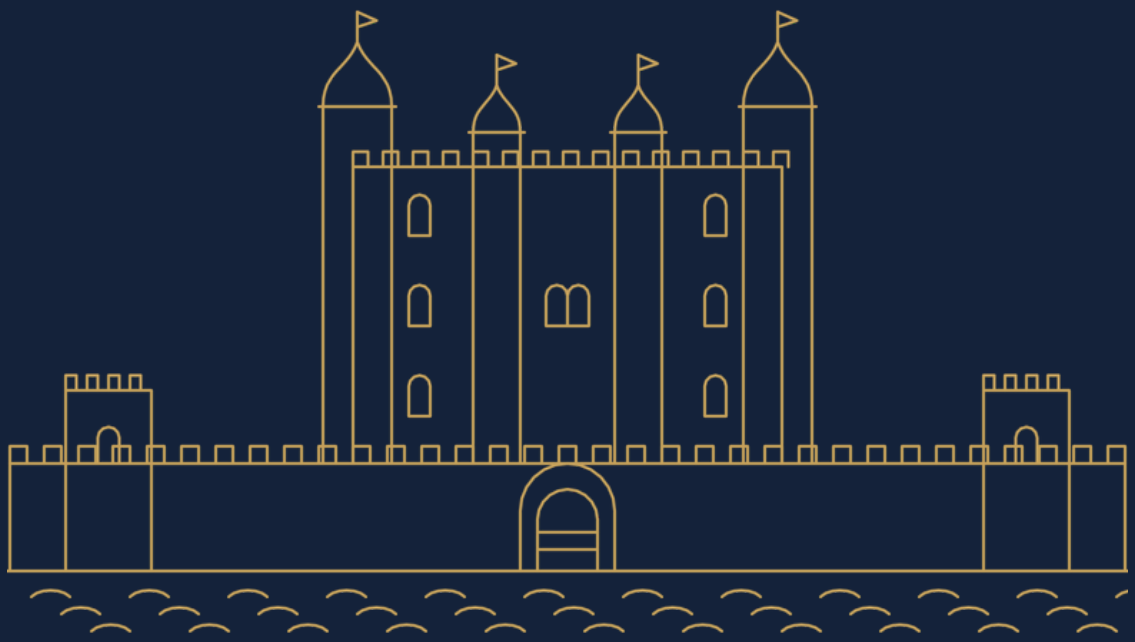
NOVOTEL LONDON TOWER BRIDGE

Festive

SEASON

2026

Christmas Day lunch, a festive dinner buffet & seasonal canapés



CELEBRATE THE SEASON WITH EXCEPTIONAL FOOD, FINE COMPANY AND FESTIVE CHEER



Welcome

Christmas is better shared. This year, let us take care of every detail, from a relaxed three-course lunch on Christmas Day to a generous festive buffet in the evening.

Just moments from the Tower of London and Tower Bridge, we look forward to welcoming family, friends and colleagues for a festive season to remember.

Warm wishes,
The team at Novotel London Tower Bridge

INSIDE THIS BROCHURE

03 **Hot & Cold Canapés** £16+
Three or four per person

04 **Party Menus** £39+
Christmas buffet · two & three courses

07 **Drinks Packages** £20+
Prosecco & house drinks

08 **Christmas Day**
Lunch £50 · Dinner buffet £60 · booking



Canapés

HOT & COLD SELECTION

£16 three per person · four for £19

Cold

- Handpicked Crab & Avocado on Brown Bread
- Foie Gras on Toasted Brioche
- Scottish Smoked Salmon on Rye Bread
- King Prawn & Lemon Mayonnaise on Mini Baguette
- Smoked Duck Breast with Plum Dressing
- Goat's Cheese & Red Onion Marmalade Crostini
- Roasted Vegetable Crostini with Pesto & Parmesan

Hot

- Sun-Blushed Tomato, Mozzarella & Basil Arancini (v)
- Gnocchi Filled with Blue Cheese & Walnut (v)
- Thai-Spiced Sea Trout & Spring Onion Bon Bon

Mix and match from both the hot and cold selections.

(v) vegetarian · Please tell us about any allergies or dietary requirements when booking

FESTIVE PARTIES & GROUPS

Christmas Buffet

PARTY BUFFET MENU

£45 per person

Starters & Cold

Truffle-Scented Pumpkin Velouté
Finished with truffle oil and toasted pumpkin seeds

Pork, Duck Liver & Port Pâté
Served with chutney and artisan bread

Chicken & Leek Terrine
Pickled vegetables and toasted brioche

Duo of Scottish Salmon
Oak-smoked salmon and beetroot-cured gravadlax with traditional accompaniments

Selection of Seasonal Salads (v)
Freshly prepared with seasonal ingredients

Desserts

Blue Cheese, Black Bomber Cheddar & Brie
Fig jam and artisan cheese crackers

Traditional Steamed Christmas Pudding
Served with warm vanilla custard

White & Dark Chocolate Roulade
Chocolate sponge, white and dark chocolate mousse and whipped cream

Fresh Fruit Platter
Seasonal and exotic fruits

Traditional Mince Pies

Main Courses

Slow-Cooked Turkey Breast
Cranberry compote and traditional roast gravy

Herb-Roasted Sirloin of Beef
Finished with a green peppercorn sauce

Pan-Fried Scottish Salmon Fillet
Dill cream sauce and lemon herb garnish

Pumpkin & Sage Ravioli (v)
Brown butter, crispy sage and shaved Parmesan

Accompaniments

Herb-Roasted Baby Potatoes

Honey-Glazed Parsnips, Celeriac & Carrots

Country-Style Seasonal Vegetables

Saffron Pilaf Rice

(v) vegetarian · Please tell us about any allergies or dietary requirements when booking



Two Courses

SET MENU · FESTIVE PARTIES & GROUPS

£39 per person

MAIN COURSES

Turkey Roulade Wrapped in Streaky Bacon
Filled with traditional sage and onion stuffing, served with cranberry compote, roast gravy and seasonal accompaniments

Herb-Crusted Salmon Fillet
Potato and thyme rösti, fine green beans and shellfish bisque

Roasted Butternut Squash & Vegan Feta Strudel (v)
Roasted cauliflower, pumpkin purée, pepper salsa and truffle oil

DESSERTS

Tiramisu Cheesecake
Seasonal berries and berry coulis

Traditional Christmas Pudding
Served with warm vanilla custard

Exotic Fresh Fruit Platter (v)
Served with mango sorbet

(v) vegetarian · Please tell us about any allergies or dietary requirements when booking



Three Courses

SET MENU · FESTIVE PARTIES & GROUPS

£49 per person

STARTERS

Roasted Tomato & Red Pepper Soup (v)
Basil oil and herb croutons

Panko-Crusted Rosary Ash Goat's Cheese (v)
Pickled beetroot, pea shoots, sweet pepper salsa and truffle honey

Confit & Smoked Duck, Prune & Sloe Gin Terrine
Spiced fig chutney

MAIN COURSES

Turkey Roulade Wrapped in Streaky Bacon
Filled with traditional sage and onion stuffing, served with cranberry compote, roast gravy and seasonal accompaniments

Herb-Crusted Salmon Fillet
Potato and thyme rösti, fine green beans and shellfish bisque

Roasted Butternut Squash & Vegan Feta Strudel (v)
Roasted cauliflower, pumpkin purée, pepper salsa and truffle oil

DESSERTS

Tiramisu Cheesecake
Seasonal berries and berry coulis

Traditional Christmas Pudding
Served with warm vanilla custard

Exotic Fresh Fruit Platter (v)
Served with mango sorbet

(v) vegetarian · Please tell us about any allergies or dietary requirements when booking



Drinks

PACKAGES & ARRIVAL DRINKS

Drinks Packages

PER PERSON

Sparkle & Sip

Arrival Prosecco
1 house drink
(beer, wine or soft drink)
Tea & coffee

£20 per person

Festive Cheers

3 house drinks
(beer, wine or soft drink)

£21 per person

Sparkle & Share

Arrival Prosecco
2 house drinks
(beer, wine or soft drink)
Sharing platter
(Deli or Grazing board)

£26 per person

Bar tabs available: set a limit and we'll let you know when it's reached
Wine by the bottle from our wine list



Lunch

CHRISTMAS DAY · FRIDAY 25 DECEMBER

£50 per person · with a glass of Prosecco

STARTERS

Roasted Butternut Squash & Sage Soup (v)
With chilli oil

Seared Foie Gras
Brioche toast, red pepper salsa, pickled shallots and port wine glaze

Beetroot-Cured Gravadlax & Smoked Salmon
Dill crème fraîche, pickled cucumber, capers, shallots and rye crackers

MAIN COURSE

Roasted Turkey Roulade
Streaky bacon-wrapped turkey breast, onion and sage farce, cranberry gel, root vegetables and thyme-infused jus

Fresh Scottish Salmon Fillet Wellington
Gratin potatoes, fine beans and bisque sauce

Wild Mushroom, Artichoke & Ricotta Pithivier (v)
Tomato sauce, asparagus and peas

DESSERTS

Pine Cone
Milk & dark chocolate mousse with salted caramel hearts

Christmas Pudding
Served with custard

Exotic Fresh Fruit Plate
Served with mango sorbet

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CHRISTMAS DAY · FRIDAY 25 DECEMBER

Dinner

FESTIVE BUFFET

£60 per person

Soup

Roasted Red Parsnip & Celeriac Soup

Starters

Seafood Platter
Poached langoustines, king prawns and green-lipped mussels on a bed of seaweed

Scottish Smoked Salmon

Beetroot-Cured Gravadlax

Selection of Artisan Terrines
Including game, poultry and seasonal varieties

Seasonal Cold Salads

Charcuterie Selection
Cured meats, pickles and accompaniments

Main Courses

Whole Roasted Suckling Pig
Apple sauce and crackling

Roast Turkey Breast
Traditional onion and sage stuffing, cranberry compote

Herb & Mustard-Crusted Rib of Beef
Served with red wine jus

Duck Leg Confit with Puy Lentils
Slow-cooked duck, braised lentils and thyme jus

Roasted Fillet of Salmon
Lemon, dill and caper beurre blanc

Wild Mushroom & Ricotta Ravioli
Parmesan cream and truffle oil

Desserts

Traditional Christmas Pudding
Brandy anglaise

White & Dark Chocolate Roulade
Chocolate sponge, mousse and whipped cream

Classic Chocolate Yule Log

Honeycomb Cheesecake
Chocolate-coated honeycomb and honeycomb crumb

British & Continental Cheese Board
Selection of cheeses, chutneys and crackers

Exotic Fresh Fruit Platter

SEASONAL ACCOMPANIMENTS

Brussels Sprouts · Honey-Roasted Root Vegetables · Sautéed Seasonal Greens · Rice · Baby Roast Potatoes · Pigs in Blankets



RESERVATIONS

Reserve your table

To book, or to talk through your festive plans, please get in touch with our team.

TELEPHONE

+44 (0)20 7660 0675

EMAIL

H3107-re@accor.com

ADDRESS

10 Pepys Street, London EC3N 2NR

NEAREST STATION

Tower Hill · Circle & District lines