



### CHRISTMAS AT ST GILES

YOUR FESTIVE ESCAPE
IN THE HEART OF THE CITY

Celebrate Christmas Moments Steps Away from London's Best Attractions!

Christmas at St Giles London is all about creating cherished memories filled with joy and festive cheer. Located in the heart of the city, our hotel offers the perfect blend of modern comfort and warm hospitality for your seasonal celebrations. Whether you're gathering with loved ones or hosting a corporate event, St Giles London provides a stunning backdrop for unforgettable moments.

Unwind with festive drinks at our cosy bar, indulge in our special holiday menu at the our partner restaurant, and enjoy a relaxing stay in our comfortable rooms and suites.

Whether you're hosting a small gathering or a larger Christmas party, our spaces offer the perfect setting for a memorable celebration. Join us to make this festive season enjoyable and stress-free!



# Senson's Sleeping

### **ALL I WANT FOR CHRISTMAS**

Embark on a magical Christmas adventure in the heart of the city and experience a festive family escape like no other. This special package includes:

- An overnight stay in our guest rooms
- Up to 20% OFF our Best Available Rate
- Festive treat upon arrival
- Free & Fast WiFi

Available to book from 12th September 2025 to 2nd January 2026 for hotel stays from 14th December 2025 to 4th January 2026

FIND OUT MORE

### FESTIVE ESCAPE IN THE HEART OF LONDON

Immerse yourself in the magic of London during the holiday season and indulge in a cosy getaway in the heart of the West End, plus an exclusive festive dining experience. This exclusive package includes:

- An overnight stay in our guest rooms
- Up to 20% OFFour Best Available Rate
- 20% OFF The Wheatsheaf Fitzrovia's Festive Menu + Complimentary Glass of Prossecco
- Free & Fast WiFi

Available to book from 27th October 2025 to 23rd December 2025 for hotel stays from 25th November 2025 to 2nd January 2026



# Season's Dining at The Whentsheaf Fitzrovia



#### TO START

#### KING PRAWN & SMOKED SALMON COCKTAIL\*

King prawns and Scottish smoked salmon with little gem lettuce and Bloody Mary sauce. With toasted ciabatta.

#### CHICKEN LIVER & BRANDY PÂTÉ

Chicken liver and brandy pâté with Hedgerow chutney. With toasted ciabatta.

#### SPICED PARSNIP & SWEET POTATO SOUP (V)

Topped with root vegetable crisps. With toasted ciabatta and butter. *Vegan alternative available*.

#### SHALLOT & CAMEMBERT TART TATIN\* (V)

With a side salad, dressed with balsamic glaze.

#### Vegan alternative available.

#### THE MAIN EVENT

#### HAND-CARVED BREAST OF TURKEY\*

With sage & onion stuffing, Cumberland sausage pigs-in-blankets, roast carrots and sprouts, glazed parsnips, roast potatoes, spiced red cabbage and a rich gravy.

#### 80Z CHARGRILLED SIRLOIN STEAK (+£5)

21-day-aged sirloin steak with watercress and chunky chips. With your choice of peppercorn\*, bone marrow béarnaise, or chimichurri sauce (in Scotland, whisky sauce replaces chimichurri)

#### FESTIVE NUT ROAST\* (VE)

Walnut, almond & hazelnut roast with glazed roast carrots & parsnips, sprouts, spiced red cabbage and roast potatoes. Served with an onion gravy.

#### PAN-ROASTED SALMON FILLET\*

In a king prawns & lobster fumet bouillabaisse sauce. Served on crispy crushed baby potatoes with long-stem broccoli.

#### SLOW-COOKED PORK BELLY

With bubble & squeak mash, roasted apple, long-stem broccoli, crackling and a rich gravy.

#### TO FINISH

#### CHRISTMAS PUDDING (V)

Traditional Christmas pudding with sultanas soaked in dark rum, orange peel and festive spices. With a rich brandy sauce.

### DARK CHOCOLATE TRUFFLE TORTE (V) With salted caramel sauce & whipped cream.

APPLE & CINNAMON CRUMBLE PIE (VE)

With a mixed berry coulis and indulgent custard.

#### ZESTY LEMON TART (V)

With a mixed berry coulis and freshly whipped cream.

#### NICHOLSON'S CHEESE BOARD (V) (+£5)

 $Taw\ Valley\ mature\ Cheddar,\ Long\ Clawson\ Stilton\ and\ soft\ Camembert.$  Served with celery, grapes and a hedgerow chutney.

COFFEE & MINI MINCE PIE (V) (+ £4)

Children's menu available, simply enquire at the bar.

Available from 25th November 2025 - 2nd January 2026



# Season's Dining at Cucina

Christmas at CUCINA

£49 per person

£55 with a glass of prosecco on arrival

Bruschetta Mushroom (v)

Cauliflower & Chestnut Soup with toasted sourdough (v)

Prawn Cocktail (gf)

Chicken Liver Pate with pickles & toasted sourdough

Roast Turkey

with cranberry sauce, brussel sprouts, parsnips, carrots, potatoes & gravy (gf)

 ${\bf Roasted\ Ham\ Leg}$  with pigs in blankets, brussel sprouts, parsnips, carrots, potatoes & gravy (gf)

Citrus Sea Bass with cherry tomatoes, green beans & broccoli (gf)

Vegetarian Wellington with brussel sprouts, parsnips, carrots, potatoes & gravy (z)

Chocolate Cheesecake (gf)

Sticky Toffee Pudding with double cream

Apple & Fig Crumble with custard

Selection of Macarons

A discretionary 12.5% gratuity will be added to your bill. v vegetarian/gf gluten free



# Season's Dining at VQ

### CHRISTMAS MENU A



#### **APERITIF**

#### GLASS OF PROSECCO

#### **STARTERS**

#### TRUFFLED CELERIAC SOUP @

chives

### SUN-DRIED TOMATO & GOAT'S CHEESE ARANCINI

tomato sauce

#### WHOLETAIL SCAMPI

tartare sauce

#### CHICKEN LIVER, BRANDY & REDCURRANT PATÉ

toasted sourdough

#### MAINS

All served with rosemary & garlic potatoes and seasonal vegetables

#### PAN-ROASTED TURKEY

turkey fillet wrapped in bacon, sage & onion stuffing, cranberry sauce, gravy

#### SLOW ROASTED PORK BELLY

spiced rhubarb, crackling

#### 100Z RIBEYE STEAK (£8.00 SUPPLEMENT)

béarnaise sauce

#### ROASTED COD FILLET

fennel, olives, capers, tomato

#### RISOTTO ALLE VERDURE

leeks, courgettes, peas

#### **DESSERTS**

#### BLACKCURRANT MOUSSE CAKE

biscuit base & seasonal berries

#### N PERDU

sweet brioche, vanilla ice cream, caramel sauce

#### PROFITEROLES

chocolate sauce

#### ICE CREAM (2 SCOOPS)

vanilla, chocolate, strawberry or salted caramel

#### 3 COURSES: £35.95 PER PERSON



Vegetarian Wegan. Allergen information available. Please advise us of any special dietary requirements. A discretionary service charge of 12.5% will be added to all bills

### CHRISTMAS MENU B



## GLASS OF PROSECCO

#### STARTERS

#### TRUFFLED CELERIAC SOUP

chives

#### CHARGRILLED ASPARAGUS

roasted pecan nuts, balsamic reduction, parmesan

#### DEEP FRIED CAMEMBERT 💿

cranberry sauce

#### KING PRAWNS

garlic, chilli, toasted ciabatta

#### CHICKEN LIVER, BRANDY & REDCURRANT PATÉ

toasted sourdough

#### ROASTED RUMP OF LAMB

MAINS

sauce, gravy

PAN-ROASTED TURKEY

sweet potato mash, green beans, red wine jus

#### 100Z RIBEYE STEAK (£8.00 SUPPLEMENT)

turkey fillet wrapped in bacon, sage & onion stuffing, seasonal vegetables, roasted new potatoes, cranberry

seasonal vegetables, roasted new potatoes, truffle béarnaise

#### PAN-FRIED FILLET OF SEA BREAM

fennel, shallots, leeks, sugar snaps, roasted new potatoes

#### PUMPKIN TORTELLONI

butter, sage & lemon sauce

#### ROASTED BUTTERNUT SQUASH

courgettes, kale, tomatoes, pine nuts, balsamic reduction

#### DESSERTS

#### BLACKCURRANT MOUSSE CAKE 🕫

biscuit base & seasonal berries

#### PANETTONE

cinnamon custard

#### PROFITEROLES chocolate sauce

MINCE PIES brandy butter

#### 3 COURSES: £43.95 PER PERSON



 $^{\circ}$  Vegetarian  $^{\circ}$  Vegan. Allergen information available. Please advise us of any special dietary requirements. A discretionary service charge of 12.5% will be added to all bills



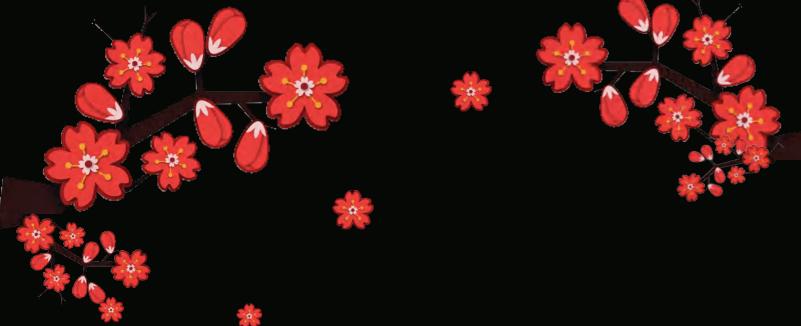
# New Year's in the city

## CHEERS TO A NEW YEAR CELEBRATION PACKAGE

Ring in the New Year with an unforgettable stay in the heart of the city bustling West End of London, perfect for families and anyone looking to create magical memories. Our special New Year's package includes:

- Overnight stay in one of our guest rooms
- Enjoy up to 20% off our Best Available Rate
- A prosecco upon arrival in your room
- A special welcome gift from us
- Late check out until 1pm on 1st January 2026, subject to availability
- Complimentary high-speed WiFi throughout your stay

Available from 10th October 2025 to 10th January 2026 for hotel stays from 14th December 2025 to 11th January 2026



# CHINESE NEW YEAR



# Welcome the Near of the Horsel

### CHINESE NEW YEAR

Experience the joy of Chinese New Year and welcome in the year of the Horse at St. Giles London, centrally located in the vibrant heart of London. Our exclusive hotel package provides a welcoming and festive filled stay with exceptional savings.

Celebrate the Lunar New Year with us, enjoying comfort, tradition, and a dash of holiday spirit – all while taking advantage of up to 20% OFF our Best Available Rate.

#### The Offer Includes:

- Up to 20% off Best Available Rate
- Room only
- Festive amenity
- Chinese New Year performance on the first day of Festivities
- Located close to Chinatown and London's Chinese New Year festivities
- Comfortable accommodations and exceptional service

Available to book from 1st November 2025 to 3rd March 2026 for hotel stays from 4th January 2026 to 9th March 2026



# CELEBRATE THE FESTIVE SEASON WITH ST GILES LONDON

Planning a private festive event for yourself or your company? At St Giles London, we offer the perfect space to host your holiday celebrations, with the added convenience of stylish accommodation for you and your guests.

Whether it's an intimate gathering or a larger corporate event, our dedicated team is here to help you plan a memorable experience. Contact us today to book your event and stay!

Please contact our team for more information corporate@stgiles.com