

# NO VO TEL

It's time  
to celebrate\_





Bring on the  
festive season  
at **Novotel London West**

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# The celebrations start here

## Food\_

### **Festive favourites**

Roll up your sleeves and tuck into a traditional Christmas menu. Expect all your festive favourites, and no leftovers in sight.

## Parties\_

### **Join the celebration**

Put on your dancing shoes. After a delicious dinner, we're throwing a fabulous Christmas party. Sing your heart out to Christmas classics with friends and family.

## Overnight stays\_

### **Make a night of it**

Don't worry about taxis. Get cosy in one of our comfy rooms and wake up feeling reborn. Make the most of the whole hotel, including free Wi-Fi and our leisure facilities.



Looking to dine or party? However you choose to celebrate the season you can bring all your favourite people together in the lively setting at Novotel. Our hotel is Novotel

London West: the perfect spot to start exploring London. From shopping till you drop at Westfield White City, to conquering the iconic Kew Gardens.



## Festive overnight stays

Check in and check out our comfortable, contemporary rooms. All our facilities will be available to you, ensuring your Christmastime is as wonderful as possible.

### MONDAY 20TH NOVEMBER TO TUESDAY 26TH DECEMBER

From **£149.00** double occupancy  
in a twin or double.

From **£139.00** per person  
in a single room.

December 31st not included  
in the above offer.

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### SUNDAY 31<sup>ST</sup> DECEMBER

From **£229.00** double occupancy in  
a twin or double.

From **£219.00** per person in  
a single room.

## New Years Eve

# Make the night your own

## Party nights\_

Make your Christmas extra special in one of our private function rooms. Invite friends and family for an intimate sit-down dinner, then get back on your feet to dance the night away.

**£66.00** per person (ex VAT)

Included: welcome drink, 3 course plated dinner, half bottle of wine, water, Christmas novelties, DJ and dance floor. Minimum numbers of 60 apply.

Party nights are available from  
20th November to 7th of January

# Menu

## Starters

### Spiced parsnip, grilled asparagus

Coconut lime dressing, basil pesto, sourdough bread

### Chicken liver & duck liver parfait

Fine bean, frisse & truffle salad, brioche toast & madeira and orange gel

### Smoked duck fillet

British apple & fig chutney, cinnamon spice infused orange segments, toasted brioche

### Potted shrimps and applewood smoked salmon

Pickled cucumber and fennel fricassee, watercress, lemon infused olive oil, dill

### Mini baked camembert (V)

Rocket salad, lemon & tarragon dressing, quince jelly, beetroot bread tuile

## Mains

### Sage and onion stuffed turkey roulade wrapped in serrano ham

Roast winter veg, chestnut shavings, pigs in blankets, cranberry jus

### Roast sirloin of beef

Yorkshire pudding, roast portobello mushroom and truffle green beans

### Lamb shoulder roulade

Roast minted new potatoes, steamed Brussel sprouts, petit pois

### Pan-fried lemon sole tornado (GF)

Bouillabaisse sauce, samphire, herbed crushed potatoes, lemon & chive butter

### Christmas pie (V)

Pumpkin, shallots, herbed crust, basil oil

## Desserts

### Warm Christmas pudding

Devon clotted cream & brandy custard

### Mini chocolate yule log

Crème Chantilly, red currants, popping candy

### Chocolate truffle torte (V)

Orange curd, strawberries, passion fruit coulis, bourbon vanilla ice cream

### Cheese board (V)

Stilton, red Leicester, Somerset brie, apple and pear chutney, quince, grapes, cheese crackers

### Apple & blackberry crumble (V)

Poached blackberries, salted caramel ice cream

Dress code: dress to impress.

V+ = Vegan, V = Vegetarian, GF = Gluten Free

# Bowl Food & Finger Food Menu

Inclusive of Christmas novelties, minimum numbers of 20 apply.

**£31.00** per person (ex VAT). Please choose three items from each section, per person, to complete your menu.

## Winter Salads

Halloumi, spice carrots and orange salad

Crispy duck salad, plum dressing and spring onions

Waldorf salad

Traditional coleslaw with cranberries and raisins

Roast sweet potato, cajun spice and spinach

## Hot in the Winter

Roast turkey roulade, pigs in blankets (GF)

Beef meatball slider, melted Montgomery, tomato sauce

Pulled pork slider, apple and chilli slaw

Green herb, lemon and garlic chicken skewers, cheese sauce (finger food)

Slow cooked cranberry BBQ chicken wings, spring onions (finger food)

Gin and beet cured sea trout, celeriac remoulade, sourdough crouton (finger food)

Za'atar roasted beets & heritage carrots, whipped goats' cheese, walnuts & thyme (finger food)

Cheese twists, grated parmesan and parsley (finger food)

## Desserts

Mini chocolate truffle torte

Vegan and gluten free chocolate & raspberry ganache slice (V+, GF)

Christmas pudding and brandy sauce shots

Stollen bites

Profiteroles, creme

## Additional

- \* Privatised area for you and your guests
- \* DJ prices, on request
- \* Drinks packages from £14.00 pp (two drinks - prosecco, wine, beer & soft drinks)

\*\* Vegan menu's available on request



## A get together like no other

A long overdue catch-up with friends,  
a well-earned celebration with colleagues,  
or a thoroughly deserved family dinner.  
Whatever your reason for joining us, we're  
here to help you celebrate this festive season.



### **Festive carvery lunches and dinners**

During the festive period, we will be serving a fabulous three course buffet menu in our Aroma restaurant. Relax and enjoy yourself with work colleagues, family and friends.



### **Christmas day dinner**

So here it is: a sumptuous three course meal with all the trimmings. Make time for your friends and family and let us help you celebrate this special day.



### **New year's eve**

The countdown begins at our New Years Eve celebration. See in 2024 with a delicious menu, a fun atmosphere and live music in our Bar. Enjoy a complimentary glass of prosecco on us!

# Festive carvery lunch and dinner

Available from Monday 20th November to Tuesday 26th December.

Adults **£25.00** per person (ex VAT)

Children (12 years and under) **£12.50** (ex VAT)

## Soup

### Soup of the day

with sliced sourdough baguettes

## Antipasti buffet

Selection of cold meat cuts, gherkins, pickles, marinated roasted mediterranean vegetables, olives and focaccia

## Salads

Beetroot and goats cheese salad

Baby potatoes and chive crème fraiche salad with bacon bits

Mixed leaf, spinach, roquette

Cherry tomato, mixed pepper, carrot, cucumber, beet root, sweet corn, radish, crispy bacon bits, olives, grated Cheddar

### Assortments of dressings

Caesar, French vinaigrette, buttermilk ranch, honey mustard dressing, balsamic, olive oil

## Carvery/Mains

### Traditional roast turkey

Yorkshire puddings, bacon & chipolatas, sage and cranberry stuffing, cranberry sauce, thyme gravy

Selection and variety of meat, fish, vegetarian option and seasonal vegetables will be available every day on the buffet

## Desserts

### Selection of cakes and gateaux

**Christmas pudding**  
with brandy sauce

### British cheese selection

Oat biscuits, chutney, grapes and dried fruits

### Coffee & mince pies



# Christmas day dinner

Please contact the Hotel Team to reserve your table.

Adults **£37.50** per person (ex VAT)

Children (12 years and under) **£18.75** (ex VAT)

## Antipasti buffet

Selection of cold meat cuts, gherkins, pickles

Assortment of marinated, cured and smoked seafood, lemon and chervil

Marinated roasted Mediterranean vegetables, olives and focaccia

Assorted paté and terrine, chutneys and figs

Prawn cocktail

## Salads

Beetroot and goats cheese salad

Waldorf salad

Missing endive and fennel salad with Stilton cheese

Baby potatoes and chive crème fraiche salad with bacon bits

Mixed leaf, spinach, roquette

Cherry tomato, mixed pepper, carrot, cucumber, beet root, sweet corn, radish, crispy bacon bits, olives, grated Cheddar

## Assortments of dressings

Caesar, French vinaigrette, buttermilk ranch, honey mustard dressing, balsamic, olive oil

## Carvery

### Traditional roast turkey and beef

Yorkshire puddings, bacon & chipolatas, sage and cranberry stuffing, cranberry sauce, thyme gravy

## Mains

Traditional roast potatoes

Brussel sprouts

Honey roasted parsnip and carrots

Pigs in blankets

Salmon supreme on a bed of sugar snaps, tomatoes and olives

Steamed coley, grilled asparagus with beurre blanc

Vegetable pie, wilted spinach

Roast pumpkin and braised savoy cabbage, spicy tomato sauce

## Desserts

Selection of cakes and gateaux

Yule log

Christmas pudding, brandy sauce

### British cheese selection

Oat biscuits, chutney, grapes and dried fruits

### Coffee & mince pies

# New Year's Eve

Please contact the Hotel Team to reserve your table.  
Complimentary glass of Prosecco included.

Adults **£40.00** per person (ex VAT)

Children (12 years and under) **£20.00** (ex VAT)

## Antipasti buffet

Selection of Italian and Spanish cold meat cuts, gherkins, pickles

Selection of cured, smoked and marinated seafood platter

Marinated roasted Mediterranean vegetables, olives and focaccia

Assorted paté and terrine, chutneys and figs

Smoked salmon, capers and dill

## Salads

Grapefruit, pear, fennel and dill salad

Roast heritage carrot and orange salad, chilli lime dressing

Roast butternut squash salad with kale and Spinach

Mixed leaf, spinach, rocket.

Cherry tomato, mixed pepper, carrot, cucumber, beet root, sweet corn, radish, crispy bacon bits, olives, grated cheddar.

## Assortments of dressings

Caesar, French vinaigrette, buttermilk ranch, honey mustard dressing, balsamic, olive oil

## Carvery

Traditional rib of beef, Yorkshire puddings, cranberry sauce, horseradish sauce, English mustard sauce, thyme gravy.

## Mains

Twice cooked pork belly, grilled broccoli, apple cider jus

Sea bream, wilted kale and creamy tomato basil sauce

Pan-fried gnocchi, Piquillo pepper, butter sauce, whipped basil cream

Vegan green pea risotto, heritage beet and chilli oil

Roast Jersey royal potatoes

Steamed fine green beans

Honey roasted root vegetables

Grilled broccoli, ginger and chilli

## Desserts

Selection of cakes and gateaux

Sticky toffee pudding with caramel sauce

British cheese selection, oat biscuits, grapes and dry fruits

## Tea/Coffee & petite four

For more information on our festive events  
and offers, please contact us on: 020 8237 7407  
H0737-SB@accor.com

For restaurant festive bookings from 20th November - 26th December  
and New Years Eve, please contact us on: 020 8237 7522  
H0737-SB15@accor.com

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