Festive Celebrations

CHRISTMAS & NEW YEAR 2026



THE
ROYAL HORSEGUARDS
HOTEL

Welcome to Christmas

Expect the extraordinary when you join us to celebrate Christmas at The Royal Horseguards Hotel. From festive celebrations with colleagues, to quality time with family and friends, our hotel promises to offer the most magical place to spend the festive season in London.

Our seasonal treats on offer this year will make any festive occasion more magical. Enjoy Christmas parties and spectacular NYE celebrations in the historic One Whitehall Place, and fabulous festive feasts in our hotel restaurant and bar, surrounded by our truly show-stopping decorations and displays. Whatever your needs, our friendly sales team will be on-hand to ensure this is the best Christmas yet!

Natasha Ludlow

General Manager – The Royal Horseguards Hotel



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Spectacular Spaces

Distinctively London. Quintessentially British. Our five-star hotel features 282 bedrooms & suites, in-house restaurants & bars perfect for celebrations, and grand meeting & event spaces hosted within One Whitehall Place.

To book call **020 7523 5062** or email **events.royalhorseguards@clermonthotel.group**



THE GLADSTONE LIBRARY

The library once housed over 20,000 books and 35,000 pamphlets, which are now kept in trust at Bristol University. The spine of each book has been carefully recreated to retain its original look and feel of the original library. The high ceilings, magnificent tiled columns, and stunning chandeliers enhance the impressive Victorian grandeur, and make for the perfect backdrop for your event.

SITTING: 252 | STANDING: 320



READING & WRITING ROOM

This impressive space boasts floor-to-ceiling windows and impressive panoramic views of the River Thames and London Eye. Light, airy and spacious, this room is ideal for receptions, exhibitions, and elegant festive dinners.

SITTING: 120 | STANDING: 280



WHITEHALL SUITE

A magnificent Victorian room – originally the Billiards Room of the National Liberal Club – its chandeliers, pillars and high ceilings provide an inspiring backdrop for your event with huge windows admitting plenty of natural daylight.

SITTING: 180 | STANDING: 280



CHURCHILL'S BAR

It's only fitting that the bar situated in the club where he spent so much of his time, should bear his name! Spacious room with opulent décor and a distinct modern twist – its ideal for private drinks receptions and canapés.

SITTING: N/A | STANDING: 50



RIVER ROOM

Formerly the Ladies' Lounge of the National Liberal Club, The River Room features rich original oak panelling which creates a warm and serene ambience, while the floor-to-ceiling windows reveal a stunning, all-encompassing outlook towards the London Eye and River Thames. A truly classic setting for any event.

SITTING: 72 | STANDING: 72



MESTON SUITE

This beautiful room overlooks some of Whitehall's finest architecture. With its white walls and magnificent floor to ceiling windows, the Meston Suite is flooded with natural daylight. An architectural jewel that lends itself to all types of events, meetings and dinners, this spacious, airy room can comfortably accommodate up to 80 people, and is fully accessible for wheelchair users.

SITTING: 72 | STANDING: 72



ONE WHITEHALL PLACE

Christmas Parties

Available 20th November - 24th December

FROM £125 PER PERSON

PACKAGE INCLUDES

Want to go all-out this festive season? Why not extend the celebrations and upgrade your party to add-on one of our fabulous Drinks Reception packages? Find out more here.

- Private room hire
- Glass of sparkling wine on arrival
- 3-course festive dinner
- Mince pies, tea & coffee
- Half a bottle of house wine
- Half a bottle of water
- Christmas novelties

To book call **020 7523 5062**
or email **events.royalhorseguards@clermonthotel.group**

Indulge in a festive dining experience where seasonal ingredients take centre stage. Our carefully curated Christmas menu brings together timeless favourites and modern culinary flair, from beautifully prepared starters to expertly cooked mains and decadent desserts.

STARTERS

Oak Smoked Salmon
Shrimps, charred gem lettuce, crostini, lemon mayonnaise, radishes, and pickled red onions.

Chicken Liver Parfait (NGCI)
Smoked chicken, Parma ham crisps, green tomato relish.

Pressed Ham Hock and Pea Terrine
Green tomato relish, ciabatta crostini.

Char Grilled Vegetable Terrine (V)
Aged balsamic, braise cherry tomato, herb oil

Slow Braised Chicken and Apricot Pressed Pave
Tomato and onion relish, baby leaves, ciabatta crostini.

Beetroot Cured Smoked Salmon (NGCI)
Dill and fennel salad, citrus sour cream, herb cress.

Spiced Roast Pumpkin Soup (VG) (NGCI)
Toasted pumpkin seeds, crispy onions, herb oil, coco yoghurt.

MAINS

Roast Turkey with Seasonal Trimmings (NGCI on request)
Sage & onion stuffing, cranberry sauce, pigs in blankets, roast potatoes, honey roasted parsnips, carrots & Brussels sprouts, served with a turkey jus.

Pan Fried Fillet of Beef (NGCI - £15 supplement)
Woodland mushroom, Madera jus, Anna potato, buttered spinach and glazed carrots.

Teriyaki Glazed Duck Breast
Scallion whipped potato, pickled chili and cucumber salsa, enoki mushroom.

Pan Seared Salmon Supreme
Saffron Parmentier potatoes, wilted kale, grilled baby fennel with watercress Champagne sauce.

Roast Cod Loin (NGCI)
With shellfish bisque, tiger prawns, parsley mash, charred green onions, red peppers.

Tandoori Marinated Corn Fed Chicken Supreme
Coriander gnocchi, peas & cauliflower with tomato makhani sauce.

Beetroot Wellington (VG)
Roast potatoes, honey roasted parsnips, carrots & Brussels sprouts, served with a savoury vegetable jus jus.

Pumpkin and Sage Risotto (V) (VG)
Braise cherry tomato, toasted pine nuts, basil oil.

DESSERTS

Christmas Pudding (v)
Brandy sauce, rum & raisin ice cream, biscuit crumble.

Panettone Bread and Butter Pudding (v)
With spiced custard and Christmas pudding ice cream

Gingerbread Cheesecake
With gingerbread crumb and orange candy & berry compote.

Santa's Hat (v)
With chocolate mousse, raspberry gel, coconut sable.

Chocolate & Cherry Dome (VG) (NGCI)
Dark chocolate shell, chocolate mousse, cherries.

Artisan British Cheese Plate
Quince jelly, water biscuits, celery.

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (NGCI) indicates Non Gluten Containing Ingredients. Menu subject to change due to product availability. Full pre-payment is required for all New Year's Eve bookings to secure your ticket to one of the best celebrations in London. Please see our T&Cs page for more information. Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Menu subject to change due to product availability. A discretionary service charge of 13.5% will be added to your bill.



ONE TWENTY ONE TWO RESTAURANT

Festive Lunch & Dinner

Available 20th November - 24th December | FROM £65 PER PERSON

Please choose one of each course.

STARTERS

Slow Braised Chicken and Apricot Pressed Pave
tomato and onion relish, baby leaves, ciabatta crostini.

Smoked Salmon & Dill Gravadlax
With whipped horseradish creme, pickled fennel, pink grapefruit & herb cress. (NGCI)

Lightly Spiced Parsnip Soup
Potato croutons topped with pumpkin seeds, and herb oil. (VG)(NGCI)

MAINS

Roast Turkey with Seasonal Trimmings
Sage & onion stuffing, cranberry sauce, pigs in blankets, roast potatoes, honey roasted parsnips, carrots & Brussels sprouts, served with a turkey jus. (ngci on request)

Braised Feather Blade of Beef
Scallion whipped potato, honey roast parsnips & carrots, tender stem broccoli, Marsala wine sauce. (NGCI)

Roast Cod Loin
Parsley mash, charred red pepper, tender stem broccoli, shellfish bisque, herb oil. (NGCI)

Beetroot Wellington
Roast potatoes, honey roasted parsnips, carrots & Brussels sprouts, served with a savoury vegetable jus jus(vg)

DESSERTS

Panettone Bread and Butter
Pudding with spiced custard and Christmas pudding ice cream (V)

Gingerbread Cheesecake
with gingerbread crumb and orange candy & berry compote.

Chocolate & Cherry Dome
dark chocolate shell, chocolate mousse, cherries. (VG)(NGCI)

British Artisan Cheese Selection
with quince jelly, celery and crackers. (V)

BOOK NOW

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ONE TWENTY ONE TWO RESTAURANT

Christmas Day Lunch

£175 PER PERSON

Please choose one of each course.

CANAPÉS AND CHAMPAGNE

Smoked Salmon & Trout Páté Cannelloni,
Crunchy cucumber, citrus crème fraiche, keta caviar, and cress garnish.

Smoked Chicken & Ham Hock Terrine
Piccalilli, golden raisin purée, cress, and ciabatta crostini.

Chargrilled vegetable terrine (VG, NGCI)
Braised cherry tomatoes, aged balsamic, and herb oil.

REFRESHER

Raspberry Sorbet (NGCI)
Sparkling wine, peach purée.

MAINS

Roast Turkey with Seasonal Trimmings
Sage & onion stuffing, cranberry sauce, pigs in blankets, roast potatoes, honey roasted parsnips, carrots & Brussels sprouts, served with a turkey jus.
(NGCI ON REQUEST)

Pan Seared Salmon Supreme (NGCI)
Saffron Parmentier potatoes, wilted kale, grilled baby fennel with watercress Champagne sauce.

Lemon Crusted Cornfed Chicken Supreme (NGCI)
Dauphinoise potatoes, sauteed curly kale, baby carrots, forest mushroom creme reduction.

Pumpkin and Sage Risotto (V, NGCI)
Braise cherry tomato, toasted pine nuts, basil oil.

DESSERTS

Christmas Pudding (V)
Brandy sauce, rum & raisin ice cream, biscuit crumble.

Panettone Bread and Butter Pudding (V)
Spiced custard and Christmas pudding ice cream.

Chocolate & Cherry Dome (VG, NGCI)
Dark chocolate shell, chocolate mousse, cherries.

Artisan British Cheese Plate
Quince jelly, water biscuits, celery.

TO FINISH

Mince pies, tea & coffee.

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ONE WHITEHALL PLACE

Drinks Receptions

Looking to add some extra sparkle to your Christmas party in One Whitehall Place?
Our fantastic Drinks Reception will really help to get the party started.

Available 20th November - 24th December

SILVER PACKAGE

1 hour reception:
includes house wine, beer and soft drinks

£35 PER PERSON

1 hour reception:
including house spirits, house wine, beer and soft drinks

£50 PER PERSON

1 hour reception:
including house spirits, house wine, Prosecco, beer and soft drinks

£55 PER PERSON

GOLD PACKAGE

2 hour reception:
Includes Prosecco, house wine, bottled beers & soft drinks

£65 PER PERSON

2 hour reception:
Includes Prosecco, house wine, house spirits, bottled beers & soft drinks

£80 PER PERSON

DIAMOND PACKAGE

3 hour reception:
Includes House Champagne, exclusive wine, bottled beers and soft drinks

£95 PER PERSON

3 hour reception:
Includes House Champagne, exclusive wine, house spirits, bottled beers and soft drinks

£110 PER PERSON

To book call **020 7523 5062** or email **events.royalhorseguards@clermonthotel.group**

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard. 25ml spirits measures and 125ml wine measures are also available on request.





ONE TWENTY ONE TWO RESTAURANT

New Year's Eve Dinner

31st December
Arrival 6:30pm | Sit down 7:30pm

FROM £499 PER PERSON

NEW YEAR'S EVE DINNER INCLUDES:

- Glass of Champagne on arrival and canapés
- 6-Course sit-down meal
- Half a bottle of house wine
- Half a bottle of mineral water
- Acoustic entertainment
- Glass of Champagne at midnight
- Egg and bacon rolls served after midnight
- Plus, exclusive access to our Garden Terrace for the best views of the fireworks at midnight

Where better to be on New Year's Eve than the heart of London? Celebrate with an evening of fine dining and exceptional service in the stylish setting of our award-winning restaurant, with unrivalled views of the fireworks over the London Eye and River Thames. This family-friendly New Year's Eve Dinner will ensure you have a spectacular night to remember.

CANAPÉS AND CHAMPAGNE

APPETIZER

Amuse-bouche (V)

STARTERS

Trio of Salmon
Smoked, poached and cured, with pickled red onions, celeriac remoulade, baby cress, and a citrus gel.

Maple Glazed Smoked Duck Breast (NGCI)
Fennel and orange salad, kirsebaer cherry sauce.

Textures of Beetroot (VG) (NGCI)
Salt baked baby beetroot, pickled yellow and candy beetroot, crispy red beetroot, coconut yoghurt, pumpkin seed and basil gremolata.

TO REFRESH

Lemon Sorbet (NGCI)
With Champagne jelly and dehydrated fruits, peach purée.

MAINS

Porcini Crusted Beef Fillet (NGCI)
Wilted spinach, shimeji mushroom, garlic infused whipped potato, heritage carrots, port jus.

Pan-roasted Halibut
Crabmeat croquette, shellfish bisque, charred baby fennel, scallion whipped potato, samphire, & dill oil.

Truffle Gnocchi & Woodland Mushrooms (V)
Jerusalem artichoke, black truffle cream, aged Parmesan, and crispy sage.

DESSERTS

Chocolate and Hazelnut Bombe (N)
Hazelnut praline crunch, raspberry gel, vanilla crème anglaise, cocoa nib tuile, and fresh raspberries.

Biscoff Cheesecake
With spiced apple compote, cinnamon streusel, caramel glaze, and vanilla bean ice cream.

Peach and Verbena Panacotta (N)
Berry compote, mango fluid gel, fresh berries, pistachio praline

TO FINISH

Chocolate truffles, tea & coffee

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ONE WHITEHALL PLACE

New Year's Eve Royal Party

31st December
Champagne reception 7:00pm | Carriages 2:00am

FROM £499 PER PERSON

OUR NEW YEAR'S EVE ROYAL PARTY INCLUDES:

- Glass of Champagne on arrival and canapés
- 6-Course sit-down meal
- Unlimited wines, beers and soft drinks fromour carefully selected menu for the evening
- Live entertainment
- Glass of Champagne at midnight
- Egg and bacon rolls served after midnight
- Plus, a panoramic view of the fireworks through the floor-to-ceiling windows of our Reading & Writing Rooms at midnight

With some of the best views over the Thames, One Whitehall Place's New Year's Eve "Royal Party" is the only place to celebrate this New Year! Enjoy Champagne and canapés, feast on delicious fine dining, dance the night away, and enjoy some of the best panoramic views of the city fireworks from the warmth and grandeur of our Reading and Writing Room, as they light up the sky above the London Eye and the River Thames at midnight.

CANAPÉS AND CHAMPAGNE

APPETIZER

Amuse-bouche (V)

STARTERS

Trio of Salmon
Smoked, poached and cured, with pickled red onions, celeriac remoulade, baby cress, and a citrus gel.

Maple Glazed Smoked Duck Breast (NGCI)
Fennel and orange salad, kirsebaer cherry sauce.

Textures of Beetroot (VG) (NGCI)
Salt baked baby beetroot, pickled yellow and candy beetroot, crispy red beetroot, coconut yoghurt, pumpkin seed and basil gremolata.

TO REFRESH

Lemon Sorbet (NGCI)
With Champagne jelly and dehydrated fruits, peach purée.

MAINS

Porcini Crusted Beef Fillet (NGCI)
Wilted spinach, shimeji mushroom, garlic infused whipped potato, heritage carrots, port jus.

Pan-roasted Halibut
Crabmeat croquette, shellfish bisque, charred baby fennel, scallion whipped potato, samphire, & dill oil.

Truffle Gnocchi & Woodland Mushrooms (V)
Jerusalem artichoke, black truffle cream, aged Parmesan, and crispy sage.

DESSERTS

Chocolate and Hazelnut Bombe (N)
Hazelnut praline crunch, raspberry gel, vanilla crème anglaise, cocoa nib tuile, and fresh raspberries.

Biscoff Cheesecake
With spiced apple compote, cinnamon streusel, caramel glaze, and vanilla bean ice cream.

Peach and Verbena Panacotta (N)
Berry compote, mango fluid gel, fresh berries, pistachio praline

TO FINISH

Chocolate truffles, tea & coffee

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THE GREEN PARLOUR

Festive Afternoon Tea

£75 PER PERSON WITH A GLASS OF ENGLISH SPARKLING WINE

SANDWICHES

Beetroot Cured Smoked Salmon
Cracked black pepper, cream cheese, lemon parsley bread

Peppered Pastrami & Zesty Mustard Aioli
Cured beef, grain mustard, basil bread

Truffled Egg Mayo & Chive
Free range egg mayo, truffle emulsion, chives, buttery tomato bread

Minted Ricotta & Cucumber Ribbons (V)
Lemon zest, cracked black pepper, green olive bread

SAVOURY

Pigs in Blankets

Wild Mushroom & Truffle Arancini (V)

DESSERTS

Chocolate and Cherry Christmas Tree Tart

Merry Christmas Vanilla Macaron

Yule Log Coffee and Chocolate

All Butter Mince Pies

SCONES

Traditional Plain Scones

Star Anise & Orange Zest Scones

High Grove Organic Preserve

Raspberry and blackberry

Cornish Clotted Cream

BOOK NOW

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Stay With Us

Bring the festivities to a close withan outstanding hotel experience for your guests.

Slip away after the celebrations, back to one of our 282 beautiful rooms, each offering sumptuous comfort and elegant decor the minute you step inside.

Whichever room you choose, you'll be guaranteed a truly iconic London view. For the best Christmas treat, discover a calming oasis in one of our spectacular River View rooms, proudly boasting views of the River Thames, the London Eye, and the Southbank - beautiful from sunrise, show-stopping at sunset.

You'll also enjoy complimentary English spa toiletries, complimentary mini bar, a flat-screen TV, fast & free Wi-Fi, and so much more. Not forgetting our dedicated care and personalised service from our expert team of staff - it's what we do best. Find out more about our rooms here.

LOCATION

With The Royal Horseguards Hotel as your base, you're within easy walking distance of Embankment, Big Ben, the Houses of Parliament, the London Eye, Trafalgar Square and the South Bank.

You simply will not be better placed to enjoy the best Christmas experiences in London! Visit nearby Christmas markets, gaze at dazzling light displays, or catch a traditional carol concert or pantomime in one of London's many world-famous theatres or halls. For those last-minute gift-buyers, you're also just a stone's throw away from high street flagship stores on Oxford Street, or the designer boutiques of Mayfair - our hotel really is the perfect hub for all your Christmas needs!

BOOK NOW







Terms & Conditions

TO MAKE A BOOKING

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments. For bookings of 10 rooms or more, a rooming list is required 14 days prior to arrival.

CANCELLATION POLICY

Deposits, part payments and full payments are not refundable and nontransferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event needs to be cancelled by Clermont Hotel Group, an alternative date will be offered, or a full refund given without liability to the hotel. Should minimum numbers not be reached on your chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties. Please discuss your specific requirements with our events manager.

FOOD AND DRINK

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

FOOD ALLERGIES AND INTOLERANCES

(V) indicates suitable for Vegetarians.
(VG) indicates suitable for Vegans.
(N) contains Nuts.
(NGCI) indicates No Gluten Containing Ingredients.

Some of our dishes can be adapted to be made gluten free, vegetarian, or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. If you suffer from an allergy or food intolerance, please let us know before ordering. An information pack is available from your host, listing the allergenic ingredients used in our menu.

Please note that our kitchen and food service areas are not nut free or allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination.

All weights are approximate before cooking.

GENERAL INFORMATION

Minimum numbers apply for shared party functions. Should the number of guests drop below this, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 12 years.

All details are correct at the time ofgoing to print and are subject to alteration without prior notice. Any damage causedby any guests will result in charges being levied.

All music and entertainment will ceaseat the set time according to the individual hotel's permitted licensing hours.

There will be restricted access to the hotel on New Year's Eve (Thursday 31st December), as per Westminster Council guidelines and local road closures.





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