nhow
LONDON

2026 Christmas at nhow London

Jingle all the way at nhow London Hotel
24th December – 26th December



To book please email
nhowlondon@nhow-hotels.com

nhow London,
2 Macclesfield Road, EC1V 8DG nhow-london.com | 020 3907 8100

3 - Course Festive Feast £65

starters

Artichoke velouté with truffle cream & artichoke crisps
(Vegan, Contains celery)

Cured Scottish salmon with pickled cucumber & pumpernickel toast
(Contains dairy, fish & gluten)

Duck, orange & green peppercorn terrine with baby watercress & brioche
(Contains gluten, celery & mustard)

mains

Turkey roulade served with a spiced jus & cranberry relish
Served with traditional trimmings Pigs in blanket, Brussel sprouts, Roasted root veg & roast potatoes.
(Contains celery, dairy, gluten & sulphites)

Atlantic cod with cauliflower textures, truffle oil & caviar
(Contains Celery & Dairy)

Butternut squash risotto with aged parmesan, pine-nuts & basil
(Contains celery, dairy & nuts, Vegan options available)

desserts

Christmas pudding – served with Crème anglaise & red currants
(Contains dairy, gluten, nuts & Egg)

Pistachio crusted Dark chocolate fondant with vanilla ice-cream
(Contains Dairy & nuts, Gluten-Free)

Mince pies
(Contains dairy, nuts & egg)

Please let us know about any dietary requirements or allergies when booking.
Subject to availability. Advanced booking recommended.

Christmas Canapes Menu

Min. 30pax requried

cold canapes

Smoked Salmon & Dill Blini
Lemon crème fraîche, fresh dill, salmon roe
(Contains dairy, fish, gluten)

Turkey, Cranberry & Brie Tartlet
Roast Norfolk turkey, cranberry compote, Somerset Brie
(Contains dairy & gluten)

Goat's Cheese & Fig Crostini (V)
Whipped goat's cheese, fig chutney, toasted walnut crumble
(Contains dairy & gluten)

hot canapes

Pigs in Blankets Skewer
Honey-mustard glazed chipolata wrapped in streaky bacon
(Contains gluten & mustard)

Butternut squash & Truffle Arancini (Ve)
Parmesan risotto, wild mushrooms, black truffle aioli
(Gluten-free)

desserts

Classic Christmas Pudding
warm Crème Anglaise, fresh red currants
(Contains dairy, nuts & gluten)

Sticky Toffee Pudding
salted toffee sauce, vanilla custard
(Contains dairy & eggs)

Seasonal fruits, berries, blueberry sorbet (Ve)

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Christmas Bowl Food

Min. 30pax requried

bowl food

Traditional Turkey Christmas Dinner
Roast turkey breast, chestnut stuffing, buttered Brussels sprouts, maple glazed carrots and turkey gravy
(Contains dairy, gluten & sulphites)

Slow Braised Beef Bourguignon
Red wine braised beef cheek, creamy mashed potato, baby onions, pancetta and parsley
(Contains dairy & sulphites)

Wild Mushroom, Chestnut & Spinach risotto (Ve)
Aged parmesan & truffle oil

to finish

Festive Petit Fours
Mince pies & assorted mini pastries
(Contains dairy, eggs, gluten & nuts)

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3 - Course Festive Feast

Min. 30pax requried

cold buffet station

Charcuterie and Curing board

Assorted sliced meats & chicken terrine
Grain mustard, cornichons, sourdough
(Contains gluten & mustard)

Smoked Scottish Salmon Platter
Capers, pickled shallots, pumpernickel bread & butter
(Contains dairy, fish, gluten and sulphite)

Anti-pastii veg with marinated feta & olives
Dressed frisée
(Contains dairy)

Salad Garden

Roasted Beetroot & Goat's Cheese Salad
Candied walnuts, orange dressing, watercress
(Contains dairy, nuts & gluten)

Heritage Potato Salad
Wholegrain mustard, chives, crème fraîche
(Contains dairy & mustard)

Roasted Squash & Puy Lentil Salad (Ve)
Gage oil, pomegranate, vegan feta

dessert station

Classic Christmas Pudding
Warm Crème Anglaise, fresh red currants
(Contains dairy, nuts, gluten)

Sticky Toffee Pudding (individual pots)
Salted toffee sauce, vanilla custard
(Contains dairy & egg)

Seasonal fruits & berries platter

hot buffet station

Roast and Trimmings

Slow-roasted Sirloin of British Beef Yorkshire puddings, horseradish cream, rich ale & thyme jus
(Contains celery, dairy, gluten & sulphite)

Roulade of Norfolk Bronze Turkey
Sage & onion stuffing, pigs in blankets, cranberry jus
(Contains celery, dairy, gluten & sulphite)

Wild Mushroom, Chestnut & Spinach Risotto (Ve)
Vegan parmesan & truffle oil

Accompaniments

Goose Fat & Rosemary Roast Potatoes
(Contains dairy)

Buttered Brussels Sprouts, crispy smoked bacon, chestnuts
(Contains dairy)

Maple-glazed Parsnips & Carrots (Ve)

to finish

Coffee & Leaf Tea Station

Festive Petit Fours
Mince pies & assorted mini pastries
(Contains dairy, nuts, gluten)

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