

THE
Lampery



*“The truth is, I do
indulge myself”*

S. Pepys 1825

Christmas in London



Celebrate the magic of the season with our exclusive festive events! Whether it's a work night out or a fun family gathering, we've curated a range of unforgettable experiences. Indulge in our special seasonal menus or reserve our spectacular spaces for your private event. From intimate dinners to grand celebrations, let us make this Christmas extraordinary for you and your loved ones.

Get in Touch

experiences@apexhotels.co.uk
0800 049 8302

thelampery.co.uk



Festive Dining



Our menus are full of festive flavours. Get ready to taste our delicious dishes with our festive dining experiences. Throughout the whole of December, you can indulge in three courses of your Christmas faves with all the trimmings – the taste of Christmas is here.

- **20 November to 24 December**
 - From 12pm to 8pm
 - **2 courses: £39 per person**
 - **3 courses: £49 per person**
- **Glass of prosecco on arrival (when pre-booked)**

£20 deposit to confirm, final balance by 28th October deposits are non refundable & non transferable.

Please note parties of 9+ will require a deposit of £20pp to confirm along with a pre-order and full pre-payment 14 days prior. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

The Beginning

Duck Liver Terrine, sourdough toast, plum jelly, toasted pistachio

Beetroot cured salmon, dill & Greek yoghurt, piccalilli

Jerusalem artichoke soup, chive oil, artichoke crisp

The Middle

Traditional Turkey, potato fondant, pigs in blankets, Brussels sprouts, jus

Wild mushroom & truffle risotto, crème fraiche, chive oil

Pan fried fillet of Cod, cannellini cassoulet, guanciale crisp, rosemary oil

Guinea fowl, parmesan polenta, mushrooms, jus

Gnocchi, black olives, smoked aubergine puree, confit tomato

All served with seasonal vegetables & potatoes

The End

Christmas pudding, brandy butter, vanilla ice cream

Bramley apple crumble, vanilla ice cream

Chocolate fondant, raspberries, pistachio ice cream





Festive Private Dining

£60 per person

The Beginning

Slow cooked pork belly, braised yellow endive, clementines, red wine jus

Jerusalem artichoke soup, chive oil, artichoke crisp

Beetroot salad, goats cheese mousse, candied walnuts, pickled shallots

The Middle

Lamb Rump, chantenay carrots, crispy kale, jus

Traditional Turkey, potato fondant, pigs in blankets, Brussels sprouts, jus

Pan fried fillet of Cod, cannellini cassoulet, guanciale crisp, rosemary oil

Gnocchi, black olives, smoked aubergine puree, confit tomato

All served with seasonal vegetables & potatoes

The End

Christmas pudding, brandy butter, vanilla ice cream

Bramley apple crumble, vanilla ice cream

Selection of ice cream

£70 per person

The Beginning

Scottish scallops, broccoli puree, bacon crumble

Duck Liver Terrine, sourdough toast, plum jelly, toasted pistachio

Beetroot cured salmon, dill & Greek yoghurt, piccalilli.

The Middle

Traditional Turkey, potato fondant, pigs in blankets, Brussels sprouts, jus

Pan roasted Monkfish, herb crust, roasted peppers, toasted pine nuts

Wild mushroom & truffle risotto, crème fraiche, chive oil

Gnocchi, black olives, smoked aubergine puree, confit tomato

All served with seasonal vegetables & potatoes

The End

Christmas pudding, brandy butter, vanilla ice cream

Bramley apple crumble, vanilla ice cream

Selection of British cheeses, ale & pear chutney, grapes, biscuits

Festive Events

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Gather, celebrate, and connect! Whether you're with friends, colleagues, or family, our private spaces await. From drinks receptions to delightful nibbles, we've got it all covered. Swap Secret Santa gifts, play festive games, or simply catch up. No group is too small!

Minimum spend applies.

CANAPÉ MENU

6 Canapes £25.00

8 Canapes £32.00

Cold Selection

Papaya, Lobster, mint oil

Pickled daikon, seared tuna, wasabi jam

Gin cured salmon, fennel crisp

Smoked salmon & chive cream cheese, bagel crisp

Pistachio foie gras crostini, melon

Thai style duck spoon

Sesame & mango chicken

Black forest ham, roquette & horseradish

Tomato mozzarella skewer

Tomato Bruschetta, basil

Smoked aubergine & haloumi

Pickled mushroom salad, truffle oil

Glazed goats' cheese, beetroot

Halloumi & red pepper wrap

Hot selection

Thai fish cake, tamarind dip

Grilled king prawn, sweet chilli dip

Salt & pepper squid, pommes frites, aioli

Salmon confit, hummus, mint oil

Morocco lamb kofta, red harissa

Chicken sate, yuzu dressing

Fillet of beef, horseradish mash

Peking duck spring roll, hoi sin sauce

Mushroom arancini

Ratatouille tartlet

Asparagus tempura, ponzu dressing

Vegetable pakora, coriander chutney

Breaded Goats cheese balls, pumpkin puree



Very merry at, before, & after dinner”

S. Pepys 1825



Christmas Day Dining

No one wants to spend the big day in the kitchen so let us do the hard work. Spend Christmas making cherished memories with family and friends. We've created the perfect home away from home for you to enjoy a delicious dinner before relaxing with loved ones.

• 25 December

- From 12.30pm to 3pm and 5.30pm to 8pm
- £90 per adult and £45 per child (under 12)
- 6 course festive meal
- Please Note: A pre-order will be required

£20 deposit to confirm, final balance by 28th October deposits are non refundable & non transferable. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

The Prelude
Chefs Amuse Bouche

The Beginning
Duck Liver Terrine, sourdough toast, plum jelly, toasted pistachio

Beetroot cured salmon, dill & Greek yoghurt, piccalilli

Burrata, ratatouille, basil oil

Squash & ginger soup, sage, pecorino crisp

The Interlude
Chefs sorbet

The Main Story
Turkey Medallions, potato fondant, pigs in blankets, Brussels sprouts, jus

Truffle fettucine, wild mushrooms, chives

Grilled salmon, mashed potato, leek velouté

Beef Wellington, mushroom duxelles, parma ham

All served with seasonal vegetables and potatoes

The End
Christmas Pudding, vanilla ice cream, brandy butter

Bramley apple crumble, vanilla ice cream

Selection of British cheese, ale & pear chutney, grapes, biscuits

The Addenda
Coffee & infusions served with mince pies



“And so, to bed”

S. Pepys 1825

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