



GET READY
TO JINGLE

APEX HOTELS
TEMPLE COURT

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

[apexhotels.co.uk](https://www.apexhotels.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.

CHAMBERS RESTAURANT
20 NOVEMBER TO 24 DECEMBER
2 COURSES: £39 PER PERSON
3 COURSES: £49 PER PERSON

- From 12pm to 8pm
- Glass of arrival Prosecco (pre-booking only)

£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.



SCAN ME



STARTERS

Jerusalem artichoke soup, chestnut, brioche bread

Salmon gravadlax, dill cream, rye crostini

Smoked duck salad, orange segments, pomegranate dressing

MAINS

Classic roast turkey, stuffing pigs in blankets, trimmings

Pan fried salmon, winter vegetables, beurre blanc

Butternut squash & chestnut risotto, leek

Miso aubergine, lentils, pomegranate

DESSERTS

Christmas pudding, brandy sauce

Mulled spiced apple crumble, coconut ice cream

Warm raspberries & pistachio brownies, vanilla ice cream





CHRISTMAS DAY DINING

No one wants to spend the big day in the kitchen so let us do the hard work. Spend Christmas with us in our restaurant 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.

CHAMBERS RESTAURANT
25 DECEMBER
£90 PER ADULT AND £45 PER CHILD (UNDER 12)

- From 12.30pm to 3pm and 5.30pm to 8pm (time slots are available every 30 minutes)
- Arrival drink
- 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.



AMUSE BOUCHE
Cured salmon and caviar blinis

Wild Mushroom vol au vent

STARTERS

Charred octopus, fennel & Brussels sprouts salad, homemade tarragon mayonnaise

Pan fried quail breast, parsnips puree, wild mushroom & mushroom consommé

Chickpeas cakes, roasted butternut squash, red onion & harissa dressing

Jerusalem artichoke soup, toasted chestnut & brioche bread

INTERMEDIATE

Homemade Sicilian lemon sorbet

MAIN COURSES

Roast turkey breast with stuffing, root vegetables, baby potato, sauteed sprouts & red wine jus

Vegetable & lentil wellington, potato fondant, honey roasted root vegetables & sprouts

Beef Wellington, cavolo nero, potato terrine & port jus

Cod loin with parsley & parmesan crust, crushed chervil potato, samphire & mussel sauce

DESSERTS

Dark chocolate fondant with cherry ice cream

Apple tatin, vanilla ice cream

Christmas pudding, with raspberry ripple ice cream

Spiced apple crumble with hazelnut, plums & pears

TO FINISH

Mince pies & mulled wine

Teas & coffees

NEW YEAR'S EVE

Welcome 2025 with elegance and grace. Raise a glass to family and friends as you celebrate the New Year with us. Enjoy a sumptuous three-course meal paired with sparkling bubbles, and begin the year surrounded by laughter and cherished moments.

CHAMBERS RESTAURANT
31 DECEMBER
£75 PER PERSON

- Arrival glass of fizz
- Set 3 Course menu
- Menu Available 5pm to 10pm

£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.



SCAN ME



STARTERS

- Charred octopus, fennel & sprouts salad , tarragon mayo
- Roasted heritage beetroot, goat cheese curd, caraway seed crumble
- Jerusalem artichoke soup, vegan brioche

MAINS

- Truffle & champagne risotto
- Wild mushroom & lentils wellington
- Crispy skin duck breast, sweet potatoes puree, winter vegetables
- Pan fried salmon, Peruvian mash potatoes, broccoli, tomato beurre blanc
- 8oz Rib eye steak, skin on fries, watercress, confit tomato, mushroom, with peppercorn sauce (add £7 per dish for rib eye)
- Chateaubriand, cavolo nero, potato fondant to share (add £12 per person)

DESSERT

- Dark chocolate fondant, cherry ice cream
- Apple & plum crumble, hazelnut, coconut ice cream
- Apple tart tatin, vanilla ice cream



THE AMICABLE SOCIETY OF

LAZY BALLERINAS



EXCLUSIVE USE AT THE SOCIETY

The Amicable Society of Lazy Ballerinas promises an enchanting festive experience. Whether you're twirling with colleagues or pirouetting with friends, these spaces are exclusively yours. Opt for full exclusivity or semi-exclusive use, and revel in the freedom to wine, dine, and create memories in a setting that transcends the ordinary.



P R I V A T E D I N I N G

£60 per person

S T A R T E R S

Smoked duck salad

mouli & pomegranate dressing

Jerusalem artichoke soup

chestnut

Salmon & coriander croquette

fennel & Brussels sprouts salad

M A I N S

Pan fried salmon

dill sauce & winter vegetables

Lamb rump with red wine reduction

creamy mashed potatoes, buttered cavolo nero

Butternut squash

sage & chestnut risotto

Classic roast turkey

stuffing, winter vegetables

D E S S E R T

Classic Christmas pudding

brandy sauce

Warm vegan brownies

salted caramel ice cream

Mulled spiced apple & plums crumble

hazelnut

£70 per person

S T A R T E R S

Smoked salmon roulade

dill cream cheese, crostini

Marinated beetroot

maple glazed goat cheese

Truffled wild mushroom cannellini & chestnut soup

M A I N S

Butternut squash risotto

leek, spinach & pecan

Classic roast turkey

stuffing, maple glazed root vegetable & Brussels sprouts

Herb crusted rack of lamb

potato fondant, celeriac

Baked hake

herb mash potato, beurre blanc, winter vegetables

D E S S E R T

Poached pear frangipane tarte

Christmas pudding

raspberry ripple ice cream

British cheeseboard

quince jelly, oat cracker

C A N A P É S

6 canapés - £30.00 per person

8 canapés - £40.00 per person

M E A T

Wholegrain mustard & honey caramelised pigs in blankets

Sausage & apple roll

cranberry

Ham & mushroom vol au vent

F I S H

Prawn & avocado mini tostadas

Smoked mackerel on rye bread

Seafood roll, caviar

V E G E T A R I A N / V E G A N

Wild mushroom & sage on polenta

Brie & cranberry bon bon

Festive bruschetta (tomato, pesto & pomegranate)

F E S T I V E B O W L F O O D

Selections below are **£8.50 per bowl.**

For 10 to 15 people, please select up to 4 bowl choices

For 15 people plus, please select up to 6 bowl choices

M E A T

Pigs in blankets, mac & cheese

Slow cooked beef, cranberry & root vegetables

Mini turkey roulade, stuffing, root vegetables

F I S H

Cured salmon pickled cucumber & dill

Herb crusted cod, ancient grain salad

Mackerel & fennel salad

V E G E T A R I A N / V E G A N

Mushroom & cranberry barley risotto

Roasted root vegetables & quinoa bowl

Quinoa porridge, burnt cherry tomatoes, pine nuts and tofu (vegan)

D E S S E R T

Crème brulee

Baked cheesecake, burnt caramel sauce

Mulled spiced vegan apple crumble



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