



NOVOTEL

BURST INTO
Christmas

NOVOTEL LONDON WEST



BRING ON THE

festive season

AT NOVOTEL
LONDON WEST



THE CELEBRATIONS
start here

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.

Located in the heart of Hammersmith West London and close to Westfield shopping centre & Kensington High Street, the hotel is well connected to Central London, the West End and the Capital's hotspots! Excellent transport links are on hand with three of London's main tube lines (Piccadilly, District and Hammersmith & City) a five-minute walk from the hotel. In addition, great road and rail links make it the ideal place for a festive break!

FOOD

FESTIVE FAVOURITES TO DELIGHT

Roll up your sleeves and tuck into a traditional Christmas menu during lunch and dinner. 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.

MAKE THE NIGHT

your
own

PARTY NIGHTS

Make your Christmas extra special in one of our private function rooms. Invite friends and family for a sit down dinner or for more of a relaxed feel, a finger buffet. Then get back on your feet to dance the night away.

Available from Friday 26th of November to Saturday 8th January.

Plated menu £65 per person. Included: welcome drink, half bottle of wine, water, Christmas novelties, DJ & private function bar.

Finger & bowl menu £45 per person. Included: one-hour drinks package (wine, beer & soft drinks), Christmas novelties, DJ and private Bar.

PLATED MENU

STARTERS

Squash bisque
with black truffle flakes and
garnished with fresh Watercress. (V)

Confit duck and orange pate,
pickled black mooli and a blood
orange spiced dressing. (GF)

Smoked salmon rosette
with textures of beetroot, vein sorrel
and crème fraiche. (GF)

MAINS

**Prosciutto wrapped sage and
onion stuffed Turkey roulade**
served with seasonal winter
vegetables, pigs in blankets and a
cranberry jus.

Pan seared salmon
with spinach, a Maris piper puree,
samphire and salsa Verde. (GF)

Pumpkin and sage ravioli
with a wild mushroom sauce and
garnished with rocket leaves and
grana Padano. (V)

DESSERTS

Warm Christmas pudding,
pitted glazed cherries and vanilla
crème anglaise. (V)

**Tiramisu dome
of chocolate sponge,**
creamy cappuccino mousse
and a hazelnut crunch.

Exotic Fruit salad
with a mango sorbet. (VE)

FINGER & BOWL MENU

LITTLE BITES

**Crispy duck
with hoisin sauce,**
scallions and crispy
wontons.

Red Quinoa,
Mediterranean vegetables,
roquette, toasted nuts &
seeds. (VE,V,GF)

Goats cheese cake
with a beetroot caviar and
coriander cress. (V)

Cured Salmon Blinis

DUO OF SLIDERS

**Scotch marinated
pulled beef slider**
with coleslaw.

**A cranberry
and gin marinated
Turkey slider**
with coleslaw.

HOT IN THE WINTER

Roast turkey roulade
with pigs in blankets. (GF)

**A prawn and
chorizo skewer**
served with a zesty
germolata. (GF)

Mini Calzone
with **Nduja sausage,**
mozzarella cheese
and fresh pesto.

DESSERTS

**Mini Chocolate
Truffle Torte**

Lemon Cheesecake

**Chocolate & raspberry
ganache slices (VE, GF)**

**Mince Pies
served with cream,**
Crème Anglaise
or Brandy butter

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

A get together like no other



FESTIVE CARVERY LUNCH & 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, friends or family.

Available from Monday 29th of November to Friday 24th of December
Adults £24.50,
children (12 years and under) £12.50

SOUP

Homemade soup of the day
with sourdough sliced baguette.

ANTIPASTI BUFFET

Charcuterie platter
with pickles and chutneys. (GF)

**Marinated roasted
Mediterranean vegetables**
served with olives and focaccia.

Assorted Pate and terrine
served with chutneys and figs.

SALADS

A daily selection of seasonal and compound salads,
served with a variety of dressings and vinaigrette. Bread basket with butter and spreads.

FROM THE CARVERY & MAIN COURSES

Traditional roast turkey
with Yorkshire puddings, sage & cranberry stuffing, cranberry sauce and a thyme gravy

Selection of meats,
fish and vegetarian dishes, served with seasonal vegetables

DESSERTS

Selection of festive cakes and gateaux.

Fresh fruit salad.

British cheese selection with oat biscuits, chutney, grapes and dried fruits.

Coffee & mince pies

(Gluten free and Vegan options available)



CHRISTMAS DAY DINNER

So here it is: a sumptuous three-course meal with all the trimmings.

Make time for your family and friends and let us help you celebrate this special day.

Adults £40.00,
children (12 years and under) £19.00

DESSERTS

Antipasti Buffet

Selection of cold meat cuts with gherkins and pickles. (GF)

Assortment of marinated, cured and smoked Seafood with lemon and chervil. (GF)

Marinated roasted Mediterranean vegetables (VE) with olives and focaccia.

Assorted pate and terrine with chutneys and figs.

Salads

Traditional Panzanella salad. (V)

Caesar salad.

Five bean salad. (V)

A delicious selection of seasonal compound salads with accompanying dressings & condiments.

Fresh breadbasket served with butter & spreads.

MAINS & CARVERY

Traditional roast turkey and beef served with Yorkshire puddings, bacon & chipolatas, sage & cranberry stuffing, cranberry sauce and a rich thyme gravy.

Traditional roast potatoes, Brussel sprouts, honey roasted parsnips and pigs in blankets.

Salmon supreme on a bed of green beans, tomatoes and olives. (GF)

Steamed Tilapia served with grilled broccoli and a lemon butter sauce. (GF)

Ricotta tortellini with spinach, sun blush tomatoes, pesto and pine nuts.

Roast Pumpkin and braised savoy cabbage with a spicy tomato sauce. (VE,GF)

DESSERTS

Selection of cakes and gateaux.

Traditional Yule log.

Flamed rich Christmas pudding served with a brandy sauce.

British cheese selection with oat biscuits, chutney, grapes and dried fruits.

Coffee & mince pies.

Celebrate in style

THIS NEW YEAR'S

The countdown begins at our spectacular New Year's Eve celebration. See in 2021 with a mouth-watering menu, a cosy fun atmosphere and live music in our Restaurant & Bar. Enjoy a complimentary glass of Prosecco on us!

Adults £48.00,
children (12 years and under) £19.00

MENU

ANTIPASTI BUFFET

Italian and Spanish cold meat cuts with gherkins and pickles. (GF)

A selection of cured, smoked and marinated seafood.

Marinated roasted Mediterranean vegetables
with Olives and focaccia.

Assorted Pate and terrine with chutneys and figs.

SALADS

Beetroot & Goat Cheese, Spring Onion and Balsamic Dressing. (GF)

Mediterranean Cous Cous Tomato,
aubergine and pomegranate. (VE)

Watermelon and Feta salad with fresh mint and mint dressing. (GF)

Mixed leaf, spinach and rocket salad.

Compound salads.

All salads served with accompanying dressings and condiments.

A selection of sumptuous breads served with
butter & sunflower spreads.

FROM THE CARVERY

Traditional rib of beef with yorkshire puddings, cranberry sauce,
horseradish sauce, English mustard and a Thyme gravy.

HOT BUFFET

Porchetta with glazed carrots and an orange jus. (GF)

Sea Bass served with samphire, green peas
and a salsa verde. (GF)

Pumpkin and sage tortellini with kale, sun blush tomatoes,
pesto and Grana Padano.

Vegan mushroom Risotto with grilled asparagus and rocket.

Roast Jersey royal potatoes. (VE,GF) Steamed Brussel sprouts. (VE,GF)
Honey roasted root vegetables and grilled broccoli with ginger & chilli. (VE,GF)

DESSERTS

Raspberry, Cinnamon and Almond Tart

Butterscotch and chocolate cheesecake

Black forest ganache slice

Lemon drizzle cake (VE, GF)

Fresh fruit salad

British cheese selection served with oat biscuits,
grapes and dried fruits



FESTIVE OVERNIGHT STAYS

Check in and check out our comfortable and spacious rooms. All our facilities will be available to you, ensuring your stay is enjoyable as possible.

Available from 29th November to January 8th inclusive

From £109.00 single occupancy & £119.00 double occupancy – inclusive of English Breakfast & VAT.

NEW YEAR'S EVE PACKAGES

Make the most of your New Year's celebrations with our residential package. Package includes Bed & Breakfast, glass of Champagne & deluxe chocolate box. Start 2022 as you mean to go on: feeling relaxed and reinvigorated.

Available 31st December

From £175.00 single occupancy and £185.00 double occupancy, per night.



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