



BRING ON THE FESTIVE SEASON
at Novotel London West



THE CELEBRATIONS START HERE...

FOOD

Festive favorites

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

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 London West.
The perfect spot to start exploring London.
From shopping till you drop at Westfield White City,
to conquering the iconic Kew Gardens.



FESTIVE PARTIES

Seated dinner **£82.00** per person (excl VAT)

3 course festive menu | Tea, coffee and mince pies
Half bottle of wine per person | Christmas crackers and party novelties
DJ and dance floor | Room hire | Cloak room

Minimum number of 50 people apply.

Available from 21st November 2026 to 7th January 2027

**Please select one starter,
one main course and one
dessert for your party.**

COLD STARTERS

Duck and Port Terrine

Rich duck terrine with fig chutney and
toasted sourdough (G, SU)

Aged Prosciutto and Roasted Riquillo

Shaved Prosciutto and Piquillo with
truffle dressing, Parmesan and rocket
(M)

Cured Loch Duart Salmon

Lightly cured salmon with pickled
cucumber, lemon crème fraîche &
herb oil (F, M)

Burrata, Heritage Tomato and Medjool Date

Creamy burrata with sweet
tomatoes, dates & basil dressing
(V, M)

Charred Jerusalem Artichoke, Hazelnut and Truffle

Roasted artichoke with truffle cream,
toasted hazelnut crumb and herb oil
(V, M, N)

Pressed Beetroot, Goat's Curd and Blackberry Gel

Layered beetroot with fresh curd
cheese & sharp berry contrast
(V, M, SU)

Beetroot and Apple Salad

Fresh beetroot with crisp apple and
mustard dressing (VG, MU)

MAIN COURSES

Roast Turkey Ballotine with Prosciutto

Chestnut stuffing, winter vegetables
and traditional gravy (G, C, M, SU)

Slow Braised Beef Short Rib

Tender beef with potato fondant and
deep red wine jus (M, C, SU)

Roast Duck Breast

Caramelised root vegetables, Mustard
Braised red cabbage and jus (SU, M)

Pan Roasted Stone Bass

Served with Fermented Leeks, Samphire
and light beurre blanc (F, M, C)

Wild Mushroom and Chestnut Pithivier

Golden pastry filled with seasonal
vegetables and herb gravy (V, G, S, SU)

Roasted Root Vegetable Wellington

Seasonal vegetables in crisp pastry with
herb jus (V, G, M)

Chargrilled Aubergine Steak

Roasted vegetables and tomato dressing
(VG)

DESSERTS

Christmas Pudding

Traditional pudding with brandy custard
and candied fruits (V, G, E, N, SU)

Dark Chocolate and Hazelnut Delice

Rich layered chocolate dessert with
roasted hazelnut crunch (M, E, N)

Vanilla Cheesecake and Winter Berry Compote

Creamy baked cheesecake with seasonal
berry sauce (V, G, M, E)

Spiced Apple Tart Tatin

Caramelised apples with crisp pastry and
vanilla cream (V, G, M)

Vegan Chocolate Orange Torte

Smooth chocolate dessert with citrus
brightness (VG, S, SU)

Tea, Coffee and Mince Pies

V=Vegetarian | VG=Vegan | C=Celery | E=Egg
CR=Crustaceans | G=Gluten | F=Fish | L=Lupin
M=Milk | MO=Molluscs | MU=Mustard | N=Nut
P=Peanuts | S=Soya | SU=Sulphur Dioxide
SE = Sesame

A discretionary service charge of 12.5% will be applicable.



SHARING MENU

£59.00 per person (excl VAT)

Two drinks per person (prosecco, wine, beer, soft drinks) Christmas crackers and party novelties

Minimum number of 20 people apply.

**Party nights available from:
21st November 2026 to 7th January 2027**

Select any 3 items from each section to complete your menu, and we will serve them your way, as Finger or Bowl bites.

HOT FOOD

Braised Beef and Red Wine Croquettes

Crispy croquettes filled with slow-cooked beef (G, M, C)

Roast Turkey and Cranberry Sliders

Soft brioche buns filled with roast turkey and spiced cranberry glaze (G, M, SU)

Free-Range Chicken and Leek Pies

Mini pies with creamy filling (G, M)

Glazed Pork Belly Bites

Crispy, slow-cooked pork with apple glaze (SU)

Hot Smoked Trout Blinis

Soft blinis topped with smoked trout and crème fraîche (F, G, M, E)

Truffle and Parmesan Arancini

Golden risotto balls with rich truffle flavour (V, G, M, E)

Wild Mushroom and Thyme Tartlets

Buttery pastry with a rich woodland mushroom ragout (V, G, M)

Roasted Squash and Sage Croquettes

Seasonal vegetables with crisp coating (VG, G, S)

COLD FOOD

Prosciutto, Melon and Mozzarella

Classic pairing with sweet and savoury balance (M)

Chicken Live Parfait Crostini

Smooth parfait with toasted sourdough (G, M, E)

Charcuterie & Cheese Pots

Selection of cured meats and British cheeses with garnish (M, SU)

Prawn and Dill Cocktail Cups

Classic prawn cocktail refreshed with light dill dressing (C, E)

Smoked Salmon and Cream Cheese Blinis

Soft blinis topped with smoked salmon and chive cream (F, G, M, E)

Seared Tuna Niçoise Bowl

Light tuna with green beans, tomato and olive dressing (F)

Beetroot and Goat's Cheese Tartare

Earthy beetroot with creamy cheese and toasted seeds (V, M, SU)

Winter Leaf and Walnut Salad

Seasonal greens with mustard dressing (VG, N, SU)

DESSERTS

Mini Chocolate Yule Logs

Rich Chocolate sponge with ganache (G, M, E)

Bailey's Cheesecake Pots

Smooth cheesecake with Irish cream (G, M, E)

Vegan Salted Caramel Tartlets

Sweet caramel with crisp base (VG, N, S)

Mulled Wine Poached Pears

Soft pears infused with festive spices (VG, SU)

Assorted Macarons

Light almond shells with flavoured fillings (M, E, N)

Sticky Toffee Bites

Soft sponge & toffee sauce (G, M, E)

Christmas Essential – Mince Pies

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FESTIVE TRIMMINGS

Canapés at **£4.25** per item (excl VAT)

Party Night Extras

Glass of Prosecco **£6.00** per person

1-hour drinks package (wine, beer and soft drinks) **£22.00** per person
(add a glass of Prosecco **£9.50** per person)

Select a minimum of 3 items.

FISH

Cured Chalk stream Trout on Rye Crisp (V, G, M, E)

Hand-Picked Cromer Crab Tartlets (CR, G, E, MU)

North Atlantic Shrimps with Butter and Tarragon (CR, G, M, E)

Seared Tuna on Cucumber Disc (F)

Hot Smoked Salmon Blinis (F, G, M, E)

Langoustine Tail, Lemon Verbena and Shellfish Glaze (CR, M)

MEAT

Mini Yorkshire Pudding with Roast Beef (G, M, E, MU)

Duck Confit Crostini (G, SU)

Turkey and Cranberry Skewers (SU)

Pigs in Blankets Bites (SU)

Glazed Iberico Pork, Apple Gel and Crackling Dust (SU)

Glazed Lamb Lion, Mint Emulsion and Pea Shoot (M)

Pressed Duck Terrine, Sauternes Gel and Pistachio (N, SU)

Corn-Fed Chicken Ballotine, Black Truffle and Brioche Crumb (G, M, E)

VEGETARIAN

Truffle and Lincolnshire Poacher Cheese Gougères (V, G, M, E)

Roasted Fig and Goat's Cheese Crostini (V, G, M)

Beetroot and Whipped Feta Cones (V, M)

Baby Baked Potatoes with Sour Cream and Chives (V, M)

Spinach and Shallot Tartlets (V, G, M, E)

VEGAN

Charred Courgette and Olive Bruschetta (VG, G)

Roast Squash and Chestnut Croquettes (VG, G, S)

Cucumber Cups with Beetroot Hummus (VG, SE)

Caramelised Onion and Rosemary Vegan Tartlets (VG, G, S)

Crispy Polenta with Roast Pepper Purée (VG)

SWEETS

Mini Lemon Tartlets (V, G, M, E)

Dark Chocolate Profiteroles (V, G, M, E)

Vegan Chocolate and Raspberry Cups (VG, S)

Chocolate-Dipped Strawberries (VG)

Spiced Stollen Bites (V, G, M, N, SU)

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PLATED PERFECTION AT AROMA RESTAURANT

3 Course Seated Dinner **£41.00** per person (excl VAT)

Includes a complimentary glass of Prosecco on arrival

Available from 21st November – 26th December

25th December – Lunch Only (12:00-14:30)

**Please select one starter,
one main course
and one dessert for your party**

COLD STARTERS

Duck and Port Terrine

Rich duck terrine with fig chutney
and toasted sourdough (G, SU)

Cured Loch Duart Salmon

Lightly cured salmon with pickled
cucumber, lemon crème fraiche
and herb oil (F, M)

Burrata, Heritage Tomato and Medjool Date

Creamy burrata, sweet tomatoes,
dates and basil dressing (V, M)

Charred Jerusalem Artichoke, Hazelnut and Truffle

Roasted artichoke with truffle
cream, toasted hazelnut crumb
and herb oil (VG, M, N)

MAIN COURSES

Roast Turkey Ballotine with Prosciutto

Chestnut stuffing, winter
vegetables, traditional gravy (G, C,
M, SU)

Pan Roasted Stone Bass

Fermented Leeks, Samphire and light
beurre blanc (F, M, C)

Roasted Root Vegetable Wellington

Seasonal vegetables in crisp pastry with
herb jus (V, G, M)

Salt-Baked Celeriac, Brown Butter and Hazelnut Gremolata

Whole roasted celeriac with nutty butter,
herbs and citrus crumb (VG, M, N)

DESSERTS

Christmas Pudding

Traditional pudding with brandy custard
and candied fruits (V, G, M, E, N, SU)

Vanilla Cheesecake and Winter Berry Compote

Baked cheesecake with a
seasonal berry sauce (V, G, M, E)

Vegan Chocolate Orange Torte

Smooth chocolate dessert with
citrus brightness (VG, S, SU)

Tea, Coffee and Mince Pies

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CHRISTMAS DAY BUFFET DINNER

17:00 - 22:00

Includes a complimentary glass of Prosecco on arrival

Adult £53.00 per person (excl VAT) | Child £26.50 per person (excl VAT)
Children (12 years and under)

SOUPS

Roast Parsnip and Truffle Velouté

Silky parsnip soup finished with truffle oil and crisp shallots (V, M, C)

BREAD BASKET

Baked Sourdough and Sea Salt

Focaccia (VG, G)

Plain White and Malted Rolls (G, M)

ANTIPASTI BUFFET

British and Continental Charcuterie selection

Cured meats and regional cheeses with traditional garnishes (M, SU)

Smoked Scottish Salmon Platter

Lemon, capers, dill cream (F, M)

Heritage Tomato and Mozzarella Salad

Seasonal tomatoes with basil oil and soft mozzarella (V, M)

Vegan Antipasti Selection

Grilled vegetables, marinated olives and plant-based cheese (VG, SU)

SALADS

Winter Greens, Apple and Walnut Salad

Crisp leaves with British apples and mustard dressing (VG, N, MU)

Burrata and Roast Heritage Beetroot

Earthy beetroot paired with creamy burrata and balsamic glaze (V, M, SU)

Roast Carrot and Lentil Salad

Warm lentils with roasted Carrots and herb dressing (VG)

Chicory, Pear and Blue Cheese Salad

Shredded veggies, sesame-ginger (V, GF)

Dressings:

French Vinaigrette (MU), Lemon & Olive Oil (VG), Honey-Mustard (MU, SU)

CARVERY STATION

Traditional Roast Turkey

Served with sage stuffing and cranberry sauce (G, C, SU)

Herb-Roasted British Sirloin of Beef

Served with rich roasting jus (M)

Honey and Mustard Glazed Gammon

Festive favourite with sweet glaze (MU, SU)

Served with:

Yorkshire puddings (G, E, M), Pigs in Blankets (SU), Roast Gravy (C)

MAINS

Roasted Salmon Fillet

Dill butter sauce and braised leek (F, M, C)

Confit Duck

Crisp skin, red cabbage, orange jus (SU)

Mushroom and Spinach Filo Pie

Buttery pastry & A rich mushroom ragout (VG)

Roast Celeriac and Chestnut

Hearty plant-based option with herb jus (VG, N, S)

SIDES

Roast Potatoes

Brussels Sprouts with Chestnuts (N)

Honey Roasted Root Vegetables (SU)

Creamy Dauphinoise Potatoes (M)

DESSERTS

Chocolate and Salted Caramel Tart

(V, G, M, E)

Vanilla and Winter Berry Pavlova

(V, E, M)

Mini Christmas Puddings

Served with brandy sauce (V, G, M, E, N, SU)

Classic Yule log (G, M, E)

Vegan Chocolate & Blackberry Torte

(VG, S)

British cheese selection

Served with chutney, grapes and crackers (V, G, M, SU)

Tea, coffee and mince pies

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A discretionary service charge of 12.5% will be applicable.



FESTIVE NEW YEAR'S EVE BUFFET

18:00 - 22:00

Adult **£47.00** per person (excl VAT) | Child **£23.50** per person (excl VAT)
Children (12 years and under)

Includes a complimentary glass of Prosecco on arrival

SOUPS

Shellfish Bisque

Rich and velvety with a hint of brandy cream (CR, M, C, SU)

BREAD BASKET

Artisan Bread Rolls (V)

ANTIPASTI BUFFET

Burrata and Roast Fig

Creamy burrata with sweet figs and balsamic (V, M, SU)

Prosciutto Pear and Blue Cheese

European cheese pairing of sweet and savoury (M)

Vegan Antipasti Selection

Seasonal grilled vegetables and marinated olives (VG)

SALADS

Classic Caesar Style Salad

Crisp leaves with dressing and croutons (G, M, E, F)

Warm Halloumi and Grain Salad

Toasted grains with grilled cheese and herbs (V, M, G)

Beetroot and Whipped Goat's Cheese

Creamy cheese with roasted beetroot (V, M)

Fennel, Apple and Citrus Salad

Refreshing salad with light citrus dressing (VG)

Dressings

French Vinaigrette (MU)

Herb Dressing (VG)

CARVERY STATION

Roast British Rib of Beef

Served with horseradish cream (M, MU)

Slow Roasted Lamb Shoulder

Herb crusted with natural jus (SU)

MAINS

Corn fed Chicken Supreme

Served with thyme jus and roasted vegetables (M, SU)

Roasted Sea Bream

Light tomato and herb sauce (F)

Truffle Mushroom Ravioli

Fresh pasta, rich cream sauce (G, M)

SIDES

Potato Gratin with Gruyère (M)

Maple Roast Brussels Sprouts (SU)

Seasonal Buttered Greens (M)

Herb Couscous (G)

DESSERTS

Gold Chocolate Cheesecake

(V, G, M, E)

Chocolate Sphere with Caramel Centre

Warm sauce melts to reveal filling (M, E)

Classic Tiramisu (G, M, E)

Vegan Passionfruit Pavlova

Light and tropical finish (VG)

British Cheese Selection

Served with chutney, grapes and crackers (V, G, M, SU)

Tea, coffee and mince pies

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A discretionary service charge of 12.5% will be applicable.



FESTIVE OVERNIGHT STAYS

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

LOOKING TO BOOK A BEDROOM?

Visit our website at www.accorhotels.com.

DON'T FORGET TO JOIN 'ALL'

(Accor Live Limitless Loyalty Programme)

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Novotel London West | 1 Shortland's | Hammersmith | London W 6 8DR

www.novotel.com

