



# CHRISTMAS WITH ME

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Welcome to ME London, where the festive season comes alive  
with elegance and excitement.



# PARTY PACKAGE

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Experience the magic of the season with our exclusive Christmas party package. Offering a luxurious venue, festive cuisine and bespoke entertainment to make your night unforgettable.

## INCLUSIONS

A glass of Champagne on arrival

Three-course festive menu

Half a bottle of wine

Christmas crackers

Tea & coffee

Still & sparkling water

Room hire

*Premium sound system & Entertainment package options additional*

£140 per person | Minimum 80 pax







# CHRISTMAS MENU

3 COURSE

## STARTER

Celeriac & Apple Velouté

Blue cheese & chestnuts (v)

Heritage Beetroot & Goats Cheese

Rosary goat's cheese & roast heritage,  
candy & golden beets, Muscatel  
vinaigrette & toasted hazelnuts (v)

Chicken Liver Parfait

Candied fruits, mustard seeds &  
toasted brioche

## MAIN

Roast Marinated Turkey Breast

Seasonal greens, gratin potatoes,  
mushroom duxelle & roasting juices

Wild Mushroom Risotto

Risotto mantecato with sauté wild  
mushrooms, caramelised garlic & truffle  
oil (v)

Loch Duart Salmon

Garlic kale, crushed potatoes & Martini  
Bianco creamy butter sauce

## DESSERT

Tiramisu

The ultimate Italian dessert (v)

Chocolate & Hazelnut Cheesecake

Amarena cherries & Ferrero Rocher

Bailey's Panna Cotta

Coffee syrup, dark chocolate & biscotti



# CANAPES

## HOT

Turkey Ballotine

Pancetta, sage & cranberry relish

Baked Italian Cheese Tartlet

Spinach, nutmeg, truffle butter sauce

Crispy Roast Potatoes

Sage, honey & 'Nduja butter (v)

Taleggio Arancini

Crispy saffron rice, cranberry &  
orange sauce

Butternut Squash Tart

Goats cheese, caramelised onion &  
lemon butter sauce (v)

## COLD

Smoked Salmon

Rye crostini, dill & caper cream

Ricotta Di Bufala

Rye crostini & crushed walnut (v)

Chicken Liver Pate

Cipolline onions & chives

Parma Ham Bruschetta

Buffalo ricotta, walnut, truffle honey

## DESSERT

Bombolone

Italian-style doughnut, raspberry & white  
chocolate sauce (v)

Hazelnut Cheesecake

Ferrero Rocher (v)

Lemon & Blackcurrant Tart

Vanilla Italian meringue (v)

Pizza Fritta

Nutella & crushed hazelnuts (v)







# BUFFET MENU

3 COURSE

## STARTER

Prawn & Avocado

Wild north Atlantic prawns, gem  
lettuce, Marie rose sauce & crisp Sardinian  
flatbread

Heritage Beetroot, Quinoa & Kale

Pickled carrot, pomegranate &  
spiced nuts (v)

Chicken Liver Parfait

Candied fruits, mustard seeds & toasted  
brioche

Walnut & Blue Cheese Salad

Colston Bassett Stilton, croutons, pear,  
honey & mustard dressing (v)

## DESSERT

Tiramisu

The ultimate Italian dessert (v)

Bailey's Panna Cotta

Coffee syrup, dark chocolate & biscotti

Hazelnut Cheesecake

Ferrero Rocher (v)

## MAIN

Roast Porchetta

Crispy crackling with sage, fennel & garlic  
& roasting juices

Loch Duart Salmon

Garlic kale & Martini Bianco creamy  
butter sauce

Turkey Saltimbocca

Turkey escalopes, Parma ham, sage &  
marsala wine

Spiced Red Cabbage

Apple & mulled red wine (v)

Black Truffle & Parmesan Gratin

Roast garlic & thyme cream

Roast Root Vegetables

Butter, honey & sage (v)

Garlic Roast New Potatoes

Rosemary sea salt (v)



# STAY IN STYLE

## GROUP BOOKINGS

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Embrace the spirit of Christmas in style, right in the centre of it all. ME London offers luxurious comfort and unparalleled access to all the seasons delights.

### HIGHLIGHTS

Central location

Panoramic city views

Radio Rooftop | Luciano by Gino D'Acampo | STK

Cultural Program

Contemporary décor

Dyson amenities

### ME+

This festive season, treat yourself to unmatched service when you stay in one of our ME+ suites. With exclusive perks, exceptional service, and priority restaurant reservations, ME+ offers that little bit extra.

Preferential rate | Minimum 10 rooms

