

FESTIVE SEASON

2024

AT

GREAT NORTHERN HOTEL





For festive inspiration and connection
In the heart of King's Cross

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FESTIVE MENU

3 COURSES, £69 PER PERSON / WITH WINE £85*

2 COURSES, £59 PER PERSON / WITH WINE £75*

*Includes still & filter sparkling water, half a bottle of house white/red or sparkling wine per person

Our festive menu is served in RAILS Restaurant.
Available for groups over 6 guests from 18th November.

STARTERS

French onion soup cheese crouton

Duck and pistachio terrine griotte cherries

Gin & tonic cured salmon tartare (GF)

Heritage beetroot salad 'feta', caramelised walnuts (VG / GF)

MAIN COURSES

Roast turkey, pigs in blankets, roast potatoes, sage and apricot stuffing, cranberry sauce

Braised ox cheek, pomme purée, red wine jus (GF)

Seared coley, buttered leeks, roasted purple cauliflower, clam velouté (GF)

Aubergine meatball, miso sauce, sautéed spinach, roasted seeds (VG / GF)

All mains are served with a seasonal selection of sides to share

DESSERTS

Great Northern Christmas pudding, brandy sauce (V)

Chocolate & hazelnut delice blood orange gel, candied ginger (VG / GF)

Vanilla crème brûlée brandy snap (V)

Selection of seasonal cheeses with seeded crackers and quince jelly

Tea, coffee and mince pies

• [DOWNLOAD THE MENU](#) •



PRIVATE EVENTS

From a casual cocktail party in our Lounge to a seated dinner in The Carriage, we have menus to accommodate and a dedicated team to bring your festive soiree to life. Let us know how we can make a special occasion exclusively yours.



THE CARRIAGE

Located on the 1st floor, the sleek and stylish space is ideal for hosting a Christmas party or private celebratory dinner. An intimate room that hosts between 16 people seated and 30 standing.

It includes a 75" tv discretely hidden behind wooden panelling if you should need to bring out the old Christmas snaps or bring together loved ones from afar with our HDMI and wireless connection, along with video conferencing equipment.

Discover event menus [here](#).

Enquire about our spaces at events@gnhlondon.com



LOUNGE

Leading directly off The Carriage, the Lounge lends itself to a cocktail party or breakout space with the area split into Lounge 1 and 2 joined at either end.

With stylish booth seating and walls dressed in contemporary art, each Lounge can accommodate up to 20 guests or combined, up to 60 guests.

Discover event menus [here](#).

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MEZZANINE

The relaxed feel is suitable for a small drinks party or a work catch-up. Partly open to the double-height ceiling of GNH Bar & Terrace* below, this allows for music and buzz to trickle through whilst in the privacy of your own space.

Discover event menus [here](#).

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RAILS RESTAURANT

RAILS features notes of Parisian décor, as well as splendid floor-to-ceiling windows, wooden panelling, and warm lighting which make for a bright, light, and inviting experience. A projector with screen is also available with HDMI connection.

Discover event menus [here](#).

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CHRISTMAS DAY

CHRISTMAS DAY MENU

£109 PER PERSON

A glass of sparkling wine to start and chef's amuse bouche.
Served in RAILS Restaurant 12pm to 6pm. 25th December only.

STARTERS

Seared Orkney scallops cauliflower purée, crispy florets, fennel, saffron oil (GF)
Game terrine onion jam, sourdough toast
Roasted squash & rocket salad walnut dressing, winter truffle (VG / GF)
Delicia pumpkin soup confit chestnuts (VG / GF)

MAIN COURSES

Roast turkey with pigs in blankets, sage and apricot stuffing, cranberry sauce
Roast sirloin of beef balsamic glazed shallot, Yorkshire pudding, red wine jus
Pan-fried stonebass leeks, buttered brown shrimps (GF)
Sweet potato & mushroom tart chestnuts & oregano (VG)

*All mains are served with a seasonal selection of sides to share
Roast potatoes, braised red cabbage & roasted root vegetables (VG / GF)*

DESSERTS

GREAT Northern Christmas pudding, brandy sauce (V)
Gingerbread panna cotta (VG / GF)
Dark chocolate fondant raspberry coulis (V)
Selection of seasonal cheeses with seeded crackers and quince jelly

Tea, coffee and mince pies

• [DOWNLOAD THE MENU](#) •



NEW YEAR'S EVE

NEW YEAR'S EVE DINNER & JAZZ £125 PER PERSON OR £145 WITH WINE PAIRING

A 4-course feast with chef's amuse bouche, a glass of **Nyetimber Classic Cuvée** or non-alcoholic sparkling wine served at midnight. Served in RAILS Restaurant.
Live jazz from 9pm through to midnight, 31st December.

Chef's amuse bouche.

STARTERS

Duck liver & Marsala parfait sourdough toast
OR
Wild mushroom pâté (VG)

MAIN COURSES

Beef Wellington winter truffle mash, rainbow chard, Bordelaise sauce
OR
Vegetarian Wellington winter truffle mash, mushroom velouté (VG)

SORBET

Amalfi lemon sorbet (VG / GF)

DESSERTS

White chocolate mousee & raspberry globe (V)
White chocolate cheesecake & raspberry globe (VG)

Petit fours, tea or coffee

Midnight celebration - a glass of Classic Cuvée or a non-alcoholic drink

• [DOWNLOAD THE MENU](#) •



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