



Make a dramatic entrance for your Christmas party at
St. Ermin's Hotel. Guests can stroll up the courtyard in their seasonal
finery, be ushered into the hotel where rich plasterwork and
sweeping staircase await. Before they've even started celebrating,
the hotel's rich style, festive decor and atmosphere will have
them in the Christmas spirit.

Event spaces offer a stylish backdrop for a London Christmas party including the stunning Crystal Ballroom and Cloisters Suite with ornate plasterwork and dramatic chandeliers.

St. Ermin's is located next to St. James's Park Station and just a short walk from Victoria and Westminster Stations, making getting home at the end of a long night stress-free - now that's worth celebrating.

PARTY PACKAGES FROM £120PP* INCLUDE:

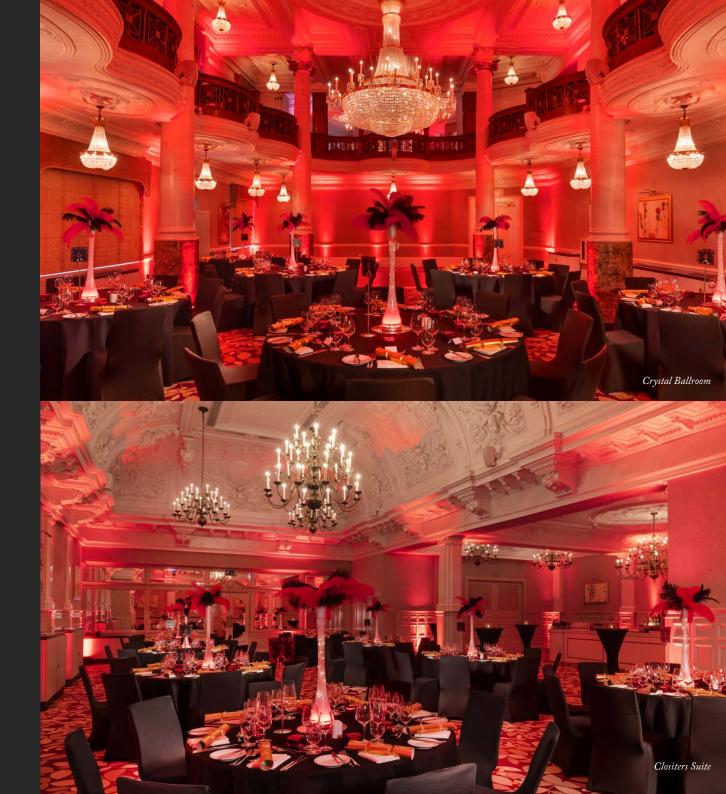
- A welcome drink on arrival
- Three-course set dinner for up to 150
 - Half a bottle of wine per person
- Unlimited still and sparkling water
 - Mince pies and novelties
 - Dance floor
 - Tea or coffee

*Minimum numbers apply

Stunning, historical interiors enhanced by seasonal decorations and dramatic lighting

Our 15 flexible event spaces offer a stylish backdrop for your Christmas party, be it with colleagues friends, or family. For larger parties for up to 150 guests, choose the Crystal Ballroom whose dramatic chandelier and ornate decor enhanced by our seasonal decorations and lighting will draw gasps. Our equally stunning Clositers Suite can be used solo, or combined with the Crystal Ballroom and Crystal Mezzanine if you want to party big style!

For more intimate parties we have a range of smaller spaces, equally inviting and atmospheric that can be used for private dining.





SAMPLE PARTY MENU

Includes half a bottle of wine per person

Starters

CHESTNUT SOUP

maple syrup, black Wiltshire truffle, sourdough croutons (vg)

ST. ERMIN'S SMOKED SALMON AND SALMON RILLETTES WITH BLINIS caviar & horseradish cream

JUNIPER-CRUSTED VENISON CARPACCIO roast plums, pickled chestnut mushroom, elderberry & poppy seed dressing

GAME TERRINE WITH SHAVED PEAR pickled cherries, celeriac purée

PUMPKIN RAVIOLI WITH SPINACH toasted pine nuts, sage butter (v)

Mains

ROAST HUBBARD'S FARM BRONZE TURKEY BREAST pecan and cranberry stuffing, duck fat potatoes, glazed parsnips with thyme & honey, pigs in blankets, Brussels sprouts with chestnuts & bacon, sage gravy

BEEF WELLINGTON
horseradish mash potato, roast baby vegetables, bone marrow jus (£25 supplement)

ROAST TRONÇON OF TURBOT caramelised cauliflower purée, crispy kale, hollandaise sauce

CELERIAC PITHIVIER AND THREE BEAN CASSOULET red wine sauce, brassicas (v)

BEETROOT WELLINGTON roast baby vegetables, fondant potato, mulled wine jus (vg)

Desserts

GINGERBREAD CHRISTMAS TRIFLE (vg)

FESTIVE MACARON raspberries, pistachios, white chocolate ganache

CHRISTMAS PUDDING redcurrants, brandy sauce

CHOCOLATE YULE LOG

SELECTION OF ARTISAN BRITISH CHEESE chutney, grapes, sourdough

