

Christmas Private Dining 2008

£49 Per Person to Include:

3 Course Dinner Menu, Half Bottle Wine, Crackers, Room Hire & VAT

Select 1 item per party from the following Starter, Main Course & Dessert options

Starters

Atlantic Tiger Prawn Cocktail

Red Onion & Organic Cheddar Cheese Tart & Homemade Tomato Relish (v)

Main Courses

Roast Free Range Turkey Roulade & Trimmings, Roast Potatoes, Glazed Carrots, Brussel Sprout Purée, Thyme & Rosemary Gravy

Fillet of English Beef, Garlic Cream Potatoes, Green Beans & Button Onion Sauce

Braised Pearl Barley, Wild Mushrooms, Chestnuts, Grilled Baby Leeks (v)

Desserts

Trio of Organic Chocolate Desserts

Christmas Pudding Cheesecake, Cranberry Compote

Coffee & Mince Pies

For Party Bookings: Minimum contracted numbers of 50 persons required to book Alto Suite and minimum contracted numbers of 30 persons required to book Electra Suite.

A £10 per person deposit is required to confirm all bookings for Christmas private dining.

*Disco and DJ only available in the Alto Suite. * Terms and Conditions Apply.

For full terms and conditions, please refer to the website www.thecavendishlondon.com or alternatively please contact the hotel directly



The Cavendish

London

For Enquiries or Bookings Please Call

The Christmas Sales Team

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David
Britton
at
The Cavendish
London

Christmas
Private Dining



Atlantic Tiger Prawn Cocktail



Fillet of English Beef



Trio of Organic Chocolate Desserts

