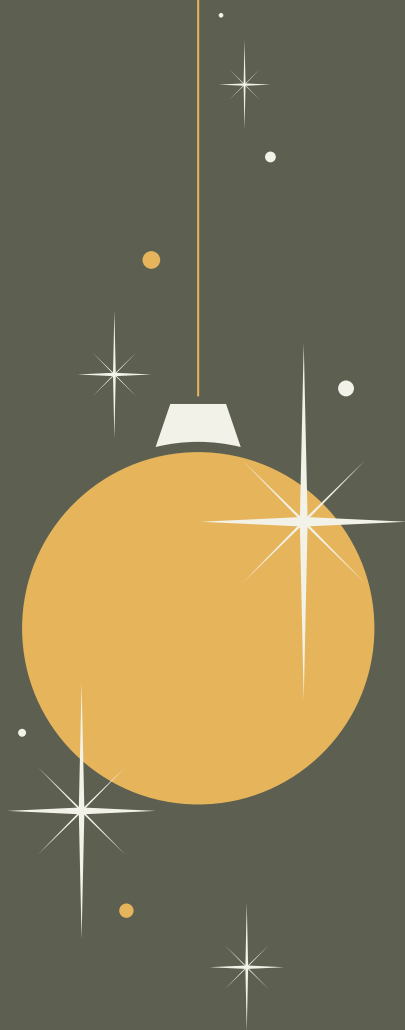


Made for moments
like these...



APEX HOTELS

CITY OF LONDON



Christmas isn't just a season. It's the people who make it feel like one. At Apex Hotels, we don't simply host celebrations, we create spaces where meaningful moments unfold naturally. Where colleagues become friends, families reconnect, and every gathering feels warm, effortless and memorable.

Whether you're planning a festive lunch with friends, an end-of-year celebration with colleagues, or a magical Christmas Day gathering with loved ones, our team is here to make every detail feel seamless.



Private Dining & Hire

Moments made your way

Looking for an intimate gathering or a large-scale celebration? Our versatile spaces are the perfect venue for your party size. With semi-private or exclusive hire options available to cater for 10 to 300 guests. Whether you're with friends, colleagues, or family, enjoy everything from festive feasts, sparkling drinks receptions, or a bespoke celebration, our team will bring your vision to life with effortless hosting and heartfelt hospitality.

Dates:

November 2026 – January 2027

(Minimum numbers or minimum spend may apply)

Packages:

3 course dining: from £60pp

Menus available upon request

To enquire about exclusive or semi private hire please get in touch.

To enquire: 0800 049 8301
london.events@apexhotels.co.uk



Festive Dining

at The Lampery

Gather around the table and celebrate the season together at The Lampery.

Whether it's relaxed lunches with colleagues or festive evenings with friends and family, our seasonal dining experience is designed for joyful celebrations filled with great food, flowing conversation and memorable moments.

Festive Set Menu

Prices:

2 courses £42 - glass of Prosecco included*

3 courses £52 - glass of Prosecco included*

Dates:

Available 21st November – 24th December

Timings:

12pm - 9pm

Please note parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior to your booking. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.

**Glass of Prosecco included for all pre-booked parties.*

For groups of 9+ please contact 0800 049 8301
or london.events@apexhotels.co.uk



Festive Menu

Made for sharing. Made for celebrating.

Starter

Duck Liver Terrine

pineapple compote, hazelnut crumb

Salmon Gravlax

yoghurt & dill, Avruga caviar, rye bread

Jerusalem Artichoke Soup (V)

chive oil

Main

Turkey Wellington

potato fondant, pigs in blankets, Brussels sprouts, jus

Pan-fried Monkfish,

'nduja cannellini cassoulet

Corn-fed Chicken Supreme

mash potato, mushroom red wine jus

Pumpkin Gnocchi (V, VG)

pecorino cheese fondue, Sichuan pepper, crispy sage

Dessert

Lemon Posset (V, GF)

fresh berries, French meringue, lemon balm

Apple & Plum Crumble (V, GF)

vanilla ice cream

Chocolate Sphere

hazelnut namelaka, clementine compote, salted caramel ice cream

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Christmas Day

at The Lampery

Christmas Day is about more than the meal itself. It's about laughter across the table, stories shared between courses and moments spent with the people who matter most.

Our Christmas Day menu celebrates the best of the season, bringing together carefully selected ingredients and festive favourites for an unforgettable dining experience.

Prices:

6 course Christmas lunch: £97pp
Glass of Champagne included on arrival

Children's 3 course Christmas lunch: £48.50 per child (under 12)
Under 5s dine free from the Children's Menu

Date:

Fri 25th December

Timings:

Reservations every 30 mins
from 12:30pm - 3pm and 5:30pm - 8pm

A full pre-payment per person is to secure your booking. Payments are non-refundable and non-transferable. For groups of 9+ a full pre-order will be required. Please note an optional 12.5% service charge will be added to your bill on the day.

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Christmas Day Menu

Where Christmas comes together

To enquire: 0800 049 8301
london.events@apexhotels.co.uk

Amuse Bouche

Wild Mushroom Arancini

Starter

Squash & Ginger Soup
sage, pecorino crisp

Salmon Gravlax
yoghurt & dill, Avruga caviar, rye bread

Burrata
aubergine caponata, basil oil

Duck Liver Terrine
cranberry compote, hazelnut crumb

Sorbet

Chef's Sorbet

Main

Turkey Wellington
potato fondant, pigs in blankets,
Brussels sprouts, jus

Cod
roasted peppers, toasted pine nuts,
beurre blanc

Truffle Fettuccine
wild mushrooms & chives

Roast Miso Cauliflower
candied lemon

Dessert

Bramley Apple Crumble
cherry ice cream

Selection of British Cheeses
ale & pear chutney, grapes & biscuits

Christmas Pudding
vanilla custard

Tea & Coffee

served with mince pies

New Year's Eve

A joyful finale to the year

Welcome 2027 in style at The Lampery.

Join us for an evening of exceptional dining, lively entertainment and celebratory moments as we count down to midnight together.

6 Course New Year's Eve Dinner & DJ

with a glass of Prosecco on arrival

Price:
£109pp

Date:
Thu 31st December

Timings:
Menu available between 5pm and 10pm
DJ: 6pm – 12.30am

A deposit of £30 per person is required to secure your booking. Full pre-payment is required. For groups of 9+ a full pre-order will be required. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.

To enquire: 0800 049 8301
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New Year's Eve Menu

Amuse Bouche

Wild Mushroom Arancini

Starter

Pan Roast King Scallops
celeriac purée, crispy capers

Butternut Squash Soup
rosemary focaccia

Winter Burrata Salad
pears, mixed leaves, caramelised walnuts & pomegranate

Duck Liver Terrine
cherry compote, hazelnut crumb

Sorbet

Chef's Sorbet

Main

Pan-fried Cod
tenderstem broccoli, 'nduja oil

Beef Wellington
mushroom duxelles, Parma ham

Duck Breast
radicchio, hazelnut

Roast Miso Cauliflower
candied lemon

Dessert

Apple & Plum Crumble
vanilla ice cream

Selection of British Cheeses
ale & pear chutney, grapes & biscuits

Chocolate Sphere
hazelnut namelaka, clementine compote, salted caramel ice cream

Tea & Coffee

served with homemade petit fours

