



**CELEBRATE WITH US
IN APEX STYLE**

CITY OF LONDON

THE HERALD ANGELS SING FROM THE CITY OF LONDON

It is our pleasure to welcome you to
Apex City of London this festive season.

Perfectly positioned near the iconic Tower of
London, our hotel offers an ideal setting for festive
celebrations in the heart of the capital.

Whether you are organising a corporate gathering,
sharing a seasonal lunch with friends, or celebrating
Christmas Day with family, our team is dedicated
to making your experience truly memorable. With
warm hospitality, exceptional cuisine, and a vibrant
atmosphere, we look forward to helping you create
a celebration to remember.

Should you require any assistance, our festive team
will be delighted to assist.



Brian Tapson - Regional General Manager,
England



FESTIVE DINING

AT THE LAMPERY

Celebrate the season in style with a festive dining experience at The Lampery. Just moments from London's most iconic landmarks, our bar and restaurant provides the perfect backdrop for the occasion.

Festive Set Menu
with a glass of Prosecco

2 Courses: £40

3 Courses: £50

Available 21st November - 24th December 2025

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. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.



BOOK NOW



FESTIVE SET MENU

THE BEGINNING

Duck Liver Terrine Mousse

with sourdough toast, plum jelly & toasted pistachio

Beetroot Cured Salmon

with dill yoghurt, Avruga caviar & rye bread

Celeriac Soup (VE)

with chive oil

THE MIDDLE

All served with seasonal vegetables & potatoes (VE)

Turkey Wellington

with potato fondant, pigs in blankets, Brussels sprouts & jus

Pan-Fried Fillet of Cod

with nduja cannellini cassoulet & bacon crisp

Corn-Fed Chicken Supreme

with mashed potato & mushroom red wine jus

Pumpkin Gnocchi (V, VE*, GF)

with pecorino cheese fondue, Sichuan pepper & crispy sage

THE END

Lemon Posset (V, GF)

with fresh berries, French meringue & lemon balm

Apple & Plum Crumble (V, VE*, GF)

with warm vanilla custard

Chocolate Mousse Cake (V, GF)

with salted caramel ice cream & honeycomb

We reserve the right to amend our menus. All dishes are subject to availability.

(V) Vegetarian, (VE) Vegan, (VE) Vegan Adaptations Available (GF) Gluten Free.
Full allergen information is available, please contact us for details*

EXCLUSIVE HIRE AT THE LAMPERY

Celebrate the season in style with Exclusive or Semi Exclusive Hire of the Lampery Terrace or Restaurant. Whether you're planning a glamorous drinks reception or an elegant festive dinner, our stunning spaces offer the perfect backdrop for unforgettable celebrations in the heart of London. From intimate gatherings to large parties, we cater to groups of all sizes and budgets. Whether you're with friends, colleagues, or family, enjoy everything from festive feasts to casual catch-ups. Swap Secret Santa gifts, raise a glass, or simply savour the season.

*Minimum numbers and minimum spend may apply. Available from November 2025 to January 2026. To enquire about private or semi private hire please get in touch.
0800 049 8302 | experiences@apexhotels.co.uk*



BOOK NOW

PRIVATE DINING

Whether you're looking to celebrate as a large party or a small intimate group we are sure to have the perfect night for you. Our Private dining menus provide all the key ingredients for a fabulous time, with a Traditional Festive Meal and a Christmas Cracker!

From £60 per person



SCAN TO VIEW PRIVATE
DINING MENUS



CHRISTMAS DAY

AT THE LAMPERY

Celebrate the magic of Christmas Day with a luxurious six-course lunch at The Lampery. Begin with a glass of champagne and enjoy a feast of festive flavours in the heart of the city.

Six Course Christmas Lunch

With a glass of Champagne on arrival
£95 per adult

Children's 3 Course Christmas Lunch

£47.50 per child (under 12)
Under 5s dine free from the children's menu

25th December 2025

Reservations every 30 minutes from
12.30pm to 3pm and 5.30pm to 8pm

A deposit of £30 per person is required 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.



BOOK NOW



CHRISTMAS DAY MENU

THE PRELUDE

Chef's Amuse Bouche

THE BEGINNING

Duck Liver Terrine

with sourdough toast, plum jelly
& toasted pistachio

Burrata (V)

with ratatouille & basil oil

Beetroot Cured Salmon

with dill yoghurt & piccalilli

Squash & Ginger Soup (V, VE*)

with sage and a
pecorino crisp

THE INTERLUDE

Chef's Sorbet

THE MAIN STORY

All mains served with seasonal vegetables & potatoes

Truffle Fettuccine (V)

with wild mushrooms & chives

Turkey Medallions

with pigs in blankets, sprouts with
pancetta, truffle cauliflower cheese &
honey-glazed parsnips

Grilled Salmon

with mashed potato & leek velouté

THE END

Christmas Pudding (V)

with vanilla ice cream, brandy butter

British Cheese Selection (V)

with ale & pear chutney,
grapes & biscuits

Bramley Apple Crumble (V, VE*)

with vanilla ice cream

THE ADDENDA

Coffee & infusions served with mince pies

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NEW YEAR'S EVE DINNER

AT THE LAMPERY

Celebrate the arrival of 2026 with a seasonal set menu and live DJ entertainment, just moments from the city's most iconic landmarks.

6 Course New Years Eve Dinner & DJ
with glass of Prosecco on arrival & live DJ entertainment

£105 per person

31st December 2025

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.



BOOK NOW



NEW YEARS EVE MENU

THE PRELUDE

Chef's Amuse Bouche, with a glass of Prosecco

THE BEGINNING

Duck Liver Terrine

cherry compote, pistachio &
toasted bread

Pan Roasted King Scallops (GF)

celeriac purée & crispy capers

Butternut Squash Soup (V, VE*)

rosemary focaccia

Winter Burrata Salad (V)

pears, mixed leaves, caramelised
walnuts & pomegranate

THE INTERLUDE

Chef's homemade sorbet

THE MAIN STORY

All served with seasonal vegetables & potatoes

Cauliflower Steak (VE)

truffle & extra virgin olive oil
mashed potatoes

Pan Fried Cod (GF)

tender stem broccoli & nduja aioli

Corn-fed Baby Chicken

confit garlic & grilled lemon

Beef Wellington

(supplement of £15pp)

THE END

Selection of British Cheese (V)

ale and pear chutney, grapes & biscuits

Chocolate Sphere

hazelnut Namelaka, clementine
compote & salted caramel ice cream

Apple & Plum Crumble (V, GF)

warm vanilla custard

THE ADDENDA

Coffee and infusions served with homemade Petit four

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**MAKE YOUR FESTIVE SEASON
TRULY MAGICAL**

EXPERIENCES@APEXHOTELS.CO.UK
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