



**CELEBRATE WITH US
IN APEX STYLE**

TEMPLE COURT

CELEBRATE AT TEMPLE COURT THIS FESTIVE SEASON

It is our pleasure to welcome you to Apex Temple Court this festive season. Perfectly positioned near the iconic St Pauls Cathedral, 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.



Brian Tapson - Regional General Manager
England

*To plan your celebration reach out to our festive team:
EXPERIENCES@APEXHOTELS.CO.UK | 0800 049 830*



EXCLUSIVE HIRE AT LAZY BALLERINAS & CHAMBERS

Celebrate the season in style with exclusive or semi exclusive hire of Lazy Ballerinas Bar or Chambers Restaurant.

Whether you're planning a glamorous drinks reception or an elegant festive dinner, our stunning spaces provide the perfect backdrop for unforgettable celebrations in the heart of London.

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



ENQUIRE 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 rooms provide all the key ingredients for a fabulous time, with a Traditional Festive Meal and a Christmas Cracker!

THE SEASONAL GATHERING MENU

£60 per person

STARTER

Smoked Duck Salad

with mouli & pomegranate dressing

Jerusalem Artichoke Soup (VE)

chestnut

Salmon & Coriander Croquette

fennel & Brussels sprouts salad

MAIN

Panfried Salmon

dill sauce, crushed potatoes
& winter vegetables

Lamb Rump

with red wine reduction, creamy mashed potatoes, buttered cavolo nero

Butternut Squash, Sage & Chestnut Risotto (VE*)

Classic Roast Turkey

roasted potatoes, winter vegetables

DESSERT

Classic Christmas Pudding

with Brandy Sauce

Warm Vegan Brownie (VE)

salted caramel ice cream

Mulled Spiced Apple & Plum Crumble (VE)

hazelnut

THE SIGNATURE CELEBRATION MENU

£70 per person

STARTER

Smoked Salmon Roulade

with dill cream cheese, crostini

Marinated Beetroot (V)

with maple glazed goat cheese

Truffled Wild Mushroom Cannellini & Chestnut Soup (V)

MAIN

Butternut Squash Risotto (VE*)

leek spinach & pecan

Classic Roast Turkey

roasted potatoes, maple glazed root vegetable & Brussels sprouts

Herb Crusted Rack of Lamb

potato fondant, celeriac

Baked Hake

herby mashed potato, beurre blanc, winter vegetables

DESSERT

Poached Pear Frangipane Tarte (V)

Christmas Pudding

raspberry ripple ice cream

British Cheeseboard (V)

quince jelly, oat crackers

CANAPÉ & BOWL FOOD MENUS



FESTIVE CANAPÉS

6 for £26 per person

8 for £35 per person

MEAT

Wholegrain mustard & honey
caramelized pigs in blankets

Sausage & apple roll, cranberry

Ham & mushroom vol au vent

FISH

Prawn & avocado mini tostadas

Smoked mackerel on rye bread

Seafood roll, caviar

VEGETARIAN / VEGAN

Wild mushroom & sage on polenta (VE)

Brie & cranberry bon bon (V)

Festive bruschetta (tomato, pesto
& pomegranate) (V)

DESSERT

Mini Christmas pudding, brandy sauce

Raspberry, pistachio
& white chocolate brownies

Mini apple tart tatin

Berry cheesecake

FESTIVE BOWL FOOD

£9 per bowl

10 to 15 people: select upto 4 items

For +15 people: select upto 6 items

MEAT

Pigs in blankets mac & cheese

Slow cooked beef, cranberry,
root vegetables

Mini turkey roulade, stuffing,
root vegetables

FISH

Cured salmon pickled cucumber & dill

Herb crusted cod, ancient grain salad

Mackerel & fennel salad

VEGETARIAN / VEGAN

Mushroom & cranberry barley risotto (VE)

Roasted root vegetables & quinoa bowl (VE)

Quinoa porridge, burnt cherry tomatoes,
pine nuts & tofu (V)

DESSERT

Crème brûlée

Baked cheesecake, burnt caramel sauce

Mulled spiced vegan
apple crumble (VE)

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

FESTIVE DINING AT CHAMBERS

Step into the season at Chambers Restaurant where our festive set menu adds a touch of indulgence to every occasion. Perfect for group celebrations, a pre-theatre dinner or a post shopping treat.

Festive Lunch and Dinner

2 Courses: £40 per person

3 Courses: £50 per person

Available from 21st November

to 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 DINING MENU

STARTER

Jerusalem Artichoke Soup (VE*)

chestnut, brioche bread

Salmon Gravavlax

dill cream, rye crostini

Smoked Duck Salad

orange segment, pomegranate dressing

MAIN

Classic Roast Turkey

roasted potatoes, pigs in blankets, trimmings

Pan Fried Salmon

mashed potato, winter vegetables, beurre blanc

Butternut Squash & Chestnut Risotto (VE*)

with leek

Miso Aubergine (V)

lentils & pomegranate

DESSERT

Christmas Pudding

brandy sauce

Mulled Spiced Apple Crumble (VE)

coconut ice cream

Raspberry & Pistachio Brownie (V)

vanilla ice cream

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

CHRISTMAS DAY LUNCH AT CHAMBERS

Gather with loved ones for a sumptuous six-course
Christmas Day lunch at Chambers Restaurant.
Begin with bubbles and enjoy a festive feast.

Six Course Christmas Day Lunch

with a glass of Prosecco
£95 per adult

Children's 3 Course Christmas Lunch

with a glass of juice
£47.50 for under 12s
Under 5s dine free

Children's menu available to view online

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

CHEF'S AMUSE BOUCHE

cured salmon and caviar blinis & wild mushroom vol au vent (V)

STARTER

Charred Octopus

fennel & Brussels sprouts salad,
homemade tarragon mayonnaise

Chickpea Cakes (VE)

roasted butternut squash,
red onion & harissa dressing

Pan Fried Quail Breast

parsnip purée, wild mushroom
& mushroom consommé

Jerusalem Artichoke Soup (VE*)

toasted chestnut
& brioche bread

INTERMEDIATE

Chef's homemade sorbet

MAIN

Roast Turkey Breast with Stuffing

root vegetables, baby potato,
sautéed sprouts & red wine jus

Vegetable & Lentil Wellington (V)

potato fondant, honey roasted root,
vegetables & Brussels sprouts

Cod Loin with Parsley & Parmesan Crust

crushed chervil potato,
samphire & mussel sauce

Beef Wellington

cavolo nero, potato terrine
& port jus

DESSERT

Dark Chocolate Fondant (V)

cherry ice cream

Christmas Pudding

raspberry ripple ice cream

Apple Tatin (V)

vanilla ice cream

Spiced Apple Crumble (VE)

hazelnut, plums & pears

TO FINISH

mince pies & mulled wine, teas & coffee

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NEW YEAR'S EVE DINNER AT CHAMBERS

Celebrate the arrival of 2026 with a seasonal
set menu at Chambers Restaurant.

3 Course New Years Eve Menu
£80 per person

Menu available between 5pm and 10pm

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.



SCAN TO BOOK



NEW YEAR'S EVE MENU

STARTER

Chargrilled Octopus

fennel & Brussels sprouts salad, tarragon mayo

Roasted Heritage Beetroot (V)

goats cheese curd, caraway seed crumble

Jerusalem Artichoke Soup (VE*)

vegan brioche

MAIN

Truffle & Champagne Risotto (V)

Wild Mushroom & Lentil Wellington (V)

Duck Breast

sweet potatoes purée, winter vegetables

Pan Fried Salmon

Peruvian mashed potatoes, broccoli, tomato beurre blanc

DESSERT

Dark Chocolate Fondant (V)

cherry ice cream

Apple & Plum Crumble (VE)

hazelnut, coconut ice cream

Apple Tart Tatin (V)

vanilla ice cream

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**MAKE YOUR FESTIVE SEASON
TRULY MAGICAL**

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