

The background of the image is a dark, blurred bokeh of warm, golden-yellow and orange lights, creating a soft, festive atmosphere. The lights are out of focus, appearing as soft, glowing circles of varying sizes and colors, scattered across the upper and right portions of the frame.

THE
LONDON
EDITION
TIS THE SEASON

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CELEBRATE

The most wonderful time of year is upon us with a lot of exciting offerings to make your holiday season merry and bright. Join us for festive parties brimming with holiday cheer, sip on seasonal cocktails, indulge in a decadent festive feast at Berners Tavern, and make your stay even more magical with our special bedroom package including tickets to SKATE at Somerset House. Get ready to experience the magic of the season with us.

MEETINGS & EVENTS





STUDIO II

With an elegant and sophisticated decor, Studio II is the perfect location for an enchanting festive lunch or dinner this Festive season. To accompany your evening, choose from the food and beverage options, which have been designed by our Berners Tavern and bars teams. You will also enjoy exclusive access to the balcony overlooking the hotel's iconic lobby, ideal for welcoming you or post dinner drinks. Studio II is located on the first floor, and features natural daylight as well as a private bar. Available for up to 40 guests.





CANAPES

SAVOURY

Manchego and truffle arancini V

Seared fillet of beef carpaccio, horseradish mousse, parsley crisp

Creamed smoked salmon mousse, caviar and dill tartelette

Seared tuna kimchi, nori seaweed DF

Confit duck legs, black garlic puree, crispy skin DF

Marie Rose crab cocktail, baby gem lettuce and trout caviar

Crispy coated ham hock, green apple and celeriac puree

Baby plum tomato stuffed with sundried tomatoes,

black olive tapenade, fresh basil Ve, DF

SWEET

Chocolate and orange brownie V

Apple and cinnamon cream pie V (Ve & GF upon request)

Chestnut and spiced pear mousse GF

38 per person, 8 pieces

47 per person, 10 pieces

£5 per each additional canape

GF - gluten free, DF - dairy free, N - contains nuts, Sh - contains shellfish, V - vegetarian, Ve - vegan.
In our efforts to reduce our carbon footprint, all our produce is (where possible) sourced locally and by sustainable means. A discretionary service charge of 13.5% will be added to your bill.



BOWL FOOD

SAVOURY

Hoisin duck with fresh chilli and spring onions on a bed of noodles

Crispy coated goat's cheese, salad and a truffle honey dressing

Spiced pumpkin risotto, pine nut and sage (N, Ve upon request)

Grilled teriyaki salmon on a mix vegetable noodle salad

Berners Tavern mac and cheese, slow cooked beef blade (V upon request)

Mediterranean vegetable mix herb and giant couscous Ve

SWEET

Christmas pudding, brandy sauce V, GF

Apple crumble, cinnamon ice cream V (Ve upon request)

Chocolate brownie, hazelnut and orange ice cream

12 each

SLIDERS

Breaded Dingly Dell pork schnitzel and parmesan coleslaw, brioche bun

King Prawn, Marie Rose and baby gem, brioche bun Sh, DF

Chargrilled Portobello mushroom crispy coated goat's cheese, sriracha mayo V

Mini beef burgers, pickles, smoked bacon, aged cheddar, sesame brioche bun

Roast aubergine parmesan crisp, garlic mayonnaise (V, GF upon request)

Crispy chicken burger, smoked bacon mayonnaise and baby gem lettuce, brioche bun

10 each

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FESTIVE DINNER MENU

STARTERS

Pressed chicken and ham hock terrine with apple puree and mustard seed dressing GF, DF
Gin-cured trout, pickled shallots, breakfast radish and horseradish mousse GF
Butternut squash soup, vadouvan curry oil, winter root vegetables and herb salad V (VE upon request)
Buccleuch Estate beef tartare, pickled mushrooms, truffle dressing and grated horseradish GF
Berners Tavern prawn cocktail with avocado puree and lobster jelly

MAINS

Norfolk Bronze turkey, sage and onion stuffing, roasted trimmings and turkey jus (DF, Sh upon request)
Roasted herbs gnocchi, creamed wild mushroom and herb crumble V
Charred cauliflower steak, almond, pea and herb dressing, giant saffron couscous Ve
Roasted cod, white bean root vegetable ragout, tender stem broccoli (DF, GF upon request)
Braised ox cheek, roast winter vegetables salsify and red wine jus GF
Roasted duck breast, smoked baked beetroot, roast shallot and fondant potato GF, Sh

DESSERT

Christmas pudding, brandy sauce, rum and raisin ice cream V, GF
Spiced orange yule log, orange ice cream V
Pecan pie, brandy ice cream V
Caramel apple eclair, Calvados cream, apple jelly, salted caramel Ice cream (V upon request)
Apple and blackberry crumble, vanilla ice cream (Ve, GF upon request)
Selection of British cheeses, oatcakes, crackers, fig chutney (V upon request)

85 per person

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COCKTAILS

CAROLER'S SECRET

Plantation Rum, cloves, cinnamon, nutmeg,
pumpkin ginger beer

20

RUDOLPH'S PUNCH

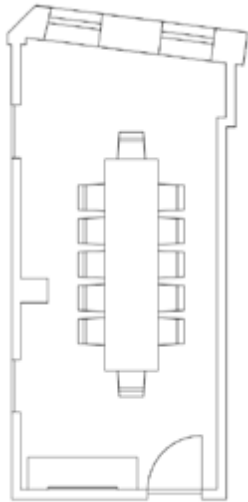
Everleaf Marine, oak moss, cherry & fig,
Jasmine tea

14



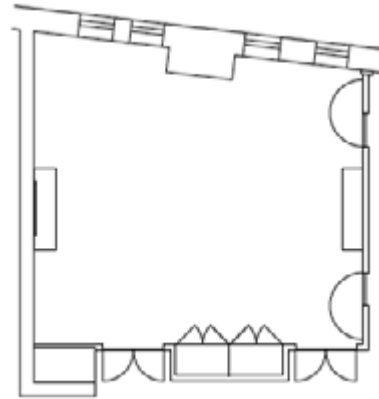
FLOORPLAN

STUDIO 1



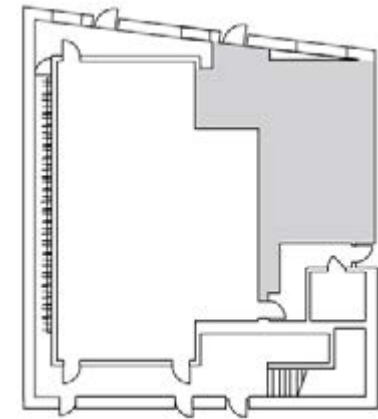
1.15 X 25.59 X 8.53, 285.32
Square Feet 3.4 x 7.8 x 2.6
25.5 Square Meters
Capacity: 12

STUDIO 2



24.6 X 28.85 X 8.53, 734.31
Square Feet 7.5 x 9.1 x 2.6
68.25 Square Meters

BASEMENT



23.3 x 49.8 x 9.1, 1160.34
Square Feet 7.1 x 15.2 x 2.7
107 Square Meters



BERNERS TAVERN





BERNERS FEAST

Chips and dips | Aubergine caviar | Smoked cod's roe emulsion
Whipped goat's curd, truffle honey | Toasted focaccia | Fennel and sesame crackers

TO START

Berners Tavern B.L.T salad
Dingley Dell pork, truffle pistachio terrine, pickled carrot, fennel salad
Pickled fennel, burnt apple puree

TO FOLLOW

Whole baked sea bass, fennel and mussel stuffing, fennel salad
Buccleuch Estate chateaubriand, roast wild mushrooms, parsnips, smoked bone marrow
Organic spelt risotto, roasted purple sprouts broccoli, wild mushrooms, marmite and cauliflower puree

SIDES

Salt baked celeriac, mushrooms butter
Cauliflower cheese
Roast Brussels sprouts, Caesar dressing

TO FINISH

Flaming Christmas pudding, maple butter, brandy sauce
Black Forest trifle

100 per person

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FESTIVE FEAST

Chips and dips | Aubergine caviar | Smoked cod's roe emulsion
Whipped goat's curd, truffle honey | Toasted focaccia | Fennel and sesame crackers

TO START

Berners Tavern B.L.T salad
Forman's smoked salmon, wasabi yogurt, pickled beetroot, pink fir apple potatoes, caviar
Dingley Dell pork, truffle and pistachio terrine, pickled carrot and fennel salad
Pickled fennel and burnt apple puree

TO FOLLOW

Buccleuch Estate chateaubriand, roast wild mushrooms and parsnips, smoked bone marrow
Whole baked sea bass, fennel and mussel stuffing, pickled fennel salad
Organic spelt risotto, roasted purple sprouts broccoli, wild mushrooms, marmite and cauliflower puree
8-hour slow cooked Cumbrian Herwick lamb shoulder, berlotti beans ragout, aubergine puree, mint pesto
OR
Norfolk Bronze turkey, braised leg, sage and onion stuffing, roasted root vegetablesw, sprouts, turkey sauce

SIDES

Salt baked celeriac, mushrooms butter
Cauliflower cheese
Roasted Brussels sprouts, Caesar dressing

TO FINISH

Flaming Christmas pudding, maple butter, brandy sauce
Apple and cinnamon Alaska, chocolate cookie crumble, roasted almonds, Custard Black Forest trifle

120 per person

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CHRISTMAS DAY

SHARING SNACKS

Cornish smoked cod' roe, caviar, parsley | Spiced aubergine and tomato
Goat cheese mousse, truffle honey | Seeded crackers and bread

TO START (select one)

Jerusalem artichoke soup, pickled raisins, smoked almonds, braised lamb neck, roasted baby artichokes
Baked beetroots, house ricotta, pine nut and red wine dressing, kohlrabi
Poached prawn and lobster cocktail, avocado, baby gem salad, chive oil, caviar
Gin cured Lock Duarte salmon, fennel, bread and butter pickles, wasabi yogurt cream, caviar

TO FOLLOW (select one)

Norfolk Bronze turkey, braised leg, sage and onion stuffing, roasted root vegetables, sprouts, turkey sauce
Isle of Gigha halibut, white bean, chorizo and langoustine broth
Buccleuch estate beef fillet, braised beef cheek, baked shallots, red wine sauce
Roasted brassicas, spiced aubergine caviar, toasted nuts and seeds, yogurt

All served with:

Pigs in blankets | beef fat roasted potatoes | sprouts with bacon and chestnuts
parsnips, carrots and swede | cranberry sauce | truffle gravy

TO FINISH (select one)

Christmas pudding, brandy sauce, rum and raisin ice cream
Chocolate and chestnut yule log, chestnut ice cream
Berners Tavern Christmas trifle
Christmas cake

160 per person

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NEW YEARS EVE

Celebrate with us at Berners Tavern, one of London's most glamorous dining rooms, for an unforgettable night of elegance, exceptional flavours, and memories that will linger well into the new year. This New Year's Eve, immerse yourself in an atmosphere that blends timeless deliers casting a warm, golden glow. Raise a glass to new beginnings with Champagne, served tableside from our bespoke trolley, setting the perfect tone for the evening. Savour an extraordinary dining experience with your nearest and dearest as our renowned à la carte menu takes centre stage, featuring special additions exclusively for the night.



PRIVATE DINING ROOM





CAPACITY: 12 GUESTS

LOBBY BAR





COCKTAILS

CAROLER'S SECRET

Plantation Rum, cloves, cinnamon, nutmeg,
pumpkin ginger beer

20

RUDOLPH'S PUNCH

Everleaf Marine, oak moss, cherry & fig,
Jasmine tea

14



FESTIVE STAYS





SKATE

STAY AND SKATE

Celebrate the festive season in the capital with The London EDITION.
Enjoy a festive welcome amenity and Christmas cocktails in the Lobby Bar or Berners Tavern Bar before heading out to SKATE at Somerset House.

OFFER INCLUDES:

Welcome festive amenity
Christmas cocktail for two guests (in the Lobby Bar or Berners Tavern Bar)
Ice skating session at Somerset House for two guests
Daily breakfast either in room or Berners Tavern
2pm late checkout (subject to availability on day of departure)

Bookable now, for stays between 13 November 2024 and 10 January 2025.



CONTACT US

HOTEL ADDRESS

10 Berners Street, London W1T 3NP

EVENTS

+44 (0)20 7908 7915

eh.loneb.events@editionhotels.com

BERNERS TAVERN

+44 (0)20 7908 7979

bernerstavern@editionhotels.com

HOTEL RESERVATIONS

+44 (0)20 7908 7900

reservation.london@editionhotels.com

GENERAL ENQUIRIES

+44 (0)20 7781 0000

concierge.london@editionhotel

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TERMS AND CONDITIONS

All packages are subject to availability. All alterations to a booking must be confirmed in writing.

All bookings will require food and drink pre-orders 14 days prior to the event.

All bookings will be treated as provisional pending receipt of a deposit and a signed contract.

If more than one group holds an option for the same date both bookings will assume joint first option status.

The group to confirm first will secure the date. All prices were correct at time of going to press and are subject to change without notice.
Should beverages be brought into the hotel by guests attending any of the events they will be charged corkage at the relevant corkage fee.

Or, alternatively, the beverages will be held by the hotel management and returned to the guests after the event.

All special dietary requests should be notified to the hotel at least 3 working days before the event.

When notification is given less than 3 days or no notice is given, an additional charge equal to 100% of the menu cost will be levelled.

A credit card is required to guarantee for any additional charges on the day.

Security presence is excluded in all quotes and essential for all bookings where alcohol is served.

All monies paid to Berners Tavern and Punch Room in advance is strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.

At Berners Tavern, we take pride in our extensive wine list sourced by our Director of wine.

Please pre-order your wines with at least 7 days' notice to ensure the chosen wines are ordered in advance of your event.

Please note that there is a minimum spend across all of our event spaces.

Please retain a copy of these terms and conditions for your reference.

EDITION hotels require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

THE
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EDITION®