



nhow

LONDON

2026 Christmas Brochure

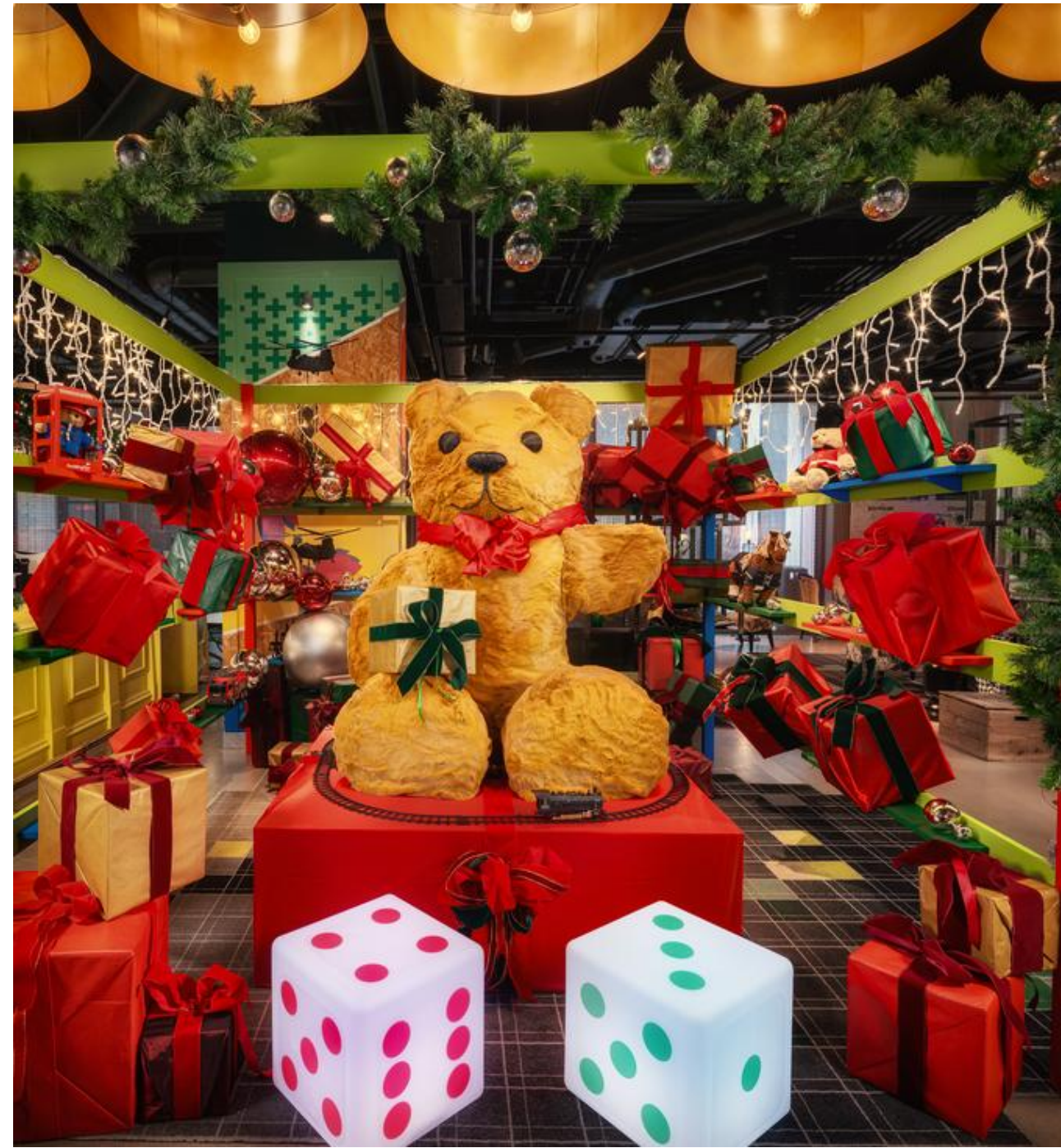
Jingle all the way at nhow London Hotel
23 November – 23 December

Celebrate Christmas – The nhow Way

Celebrate the Season. Your Way.

This festive season, bring your team, friends or clients together for an unforgettable Christmas celebration at **nhow London**. From stylish festive dinners to vibrant standing receptions, our unique East London venue offers the perfect setting for memorable end-of-year gatherings.

Whether you're planning an intimate team lunch, a private Christmas party or a lively corporate celebration, our flexible festive packages combine delicious food, great drinks and the bold, creative atmosphere that makes nhow London unlike any other venue.



Christmas Parties That Break Away From Ordinary

Unique Event Spaces

From exclusive hire of our vibrant Sports Bar to semi-private celebrations in Guilty Restaurant or by the Fireplace, every event space delivers a distinctive atmosphere with plenty of personality.

Flexible for Every Occasion

Host intimate team dinners from 10 guests, lively festive receptions, or private corporate events with exclusive venue hire options tailored to your needs.

Food, Drinks & Festive Cheer

Choose from seated festive dining experiences, interactive drinks receptions, canapés, bowl food and unlimited drinks packages, all designed to keep the celebrations flowing.

DJ & Entertainment Options

Turn your Christmas gathering into a party with our private DJ experiences or bring your own DJ and make use of our professional DJ booth.



Festive Packages



nhow
Unwrap
Christmas

65pp

**3 course festive dinner
X-mas novelties**



nhow
Sparkle &
Celebrate

80pp

**3 course festive dinner
1 x glass prosecco
½ bottle wine & water
X-mas novelties**

Min 10Pax



nhow
Jingle
Mingle

105pp

**5 canapes
4 bowl food
3-hours unlimited drinks
X-mas novelties**

Min 20Pax

Add On:

1-hour unlimited alcohol (house drinks) - £30pp

Private DJ entertainment - £650+VAT

Get your own DJ and use our own DJ booth - £250 incl VAT

Always on drinks with seated dinner (house drinks) - £22.95pp

nhow cocktails x 1 - £11.95pp

3 x Canapes per person - £12pp

3 x Bowl food per person - £20pp

X-mas buffet (min 20 pax) - £55 incl VAT

Event Spaces & Set-up



3-Course Festive Menu - £65pp



starters

Artichoke velouté with truffle cream & artichoke crisps

(Vegan, Contains celery)

Cured Scottish salmon with pickled cucumber & pumpernickel toast

(Contains dairy, fish & gluten)

Duck, orange & green peppercorn terrine with baby watercress & brioche

(Contains gluten, celery & mustard)

mains

Turkey roulade served with a spiced jus & cranberry relish

Served with traditional trimmings Pigs in blanket, Brussel sprouts, Roasted root veg & roast potatoes.

(Contains celery, dairy, gluten & sulphites)

Atlantic cod with cauliflower textures, truffle oil & caviar

(Contains Celery & Dairy)

Butternut squash risotto with aged parmesan, pine-nuts & basil

(Contains celery, dairy & nuts, Vegan options available)

desserts

Christmas pudding – served with Crème anglaise & red currants

(Contains dairy, gluten, nuts & Egg)

Pistachio crusted Dark chocolate fondant with vanilla ice-cream

(Contains Dairy & nuts, Gluten-Free)

Mince pies

(Contains dairy, nuts & egg)

Christmas Canapes Menu



cold canapes

Smoked Salmon & Dill Blini

Lemon crème fraîche, fresh dill, salmon roe
(Contains dairy, fish, gluten)

Turkey, Cranberry & Brie Tartlet

Roast Norfolk turkey, cranberry compote, Somerset Brie
(Contains dairy & gluten)

Goat's Cheese & Fig Crostini (V)

Whipped goat's cheese, fig chutney, toasted walnut crumble
(Contains dairy & gluten)

hot canapes

Pigs in Blankets Skewer

Honey-mustard glazed chipolata wrapped in streaky bacon
(Contains gluten & mustard)

Butternut squash & Truffle Arancini (Ve)

Parmesan risotto, wild mushrooms, black truffle aioli
(Gluten-free)

desserts

Classic Christmas Pudding

warm Crème Anglaise, fresh red currants
(Contains dairy, nuts & gluten)

Sticky Toffee Pudding

salted toffee sauce, vanilla custard
(Contains dairy & eggs)

Seasonal fruits, berries, blueberry sorbet (Ve)

bowl food

Traditional Turkey Christmas Dinner

Roast turkey breast, chestnut stuffing, buttered Brussels sprouts, maple glazed carrots and turkey gravy
(Contains dairy, gluten & sulphites)

Slow Braised Beef Bourguignon

Red wine braised beef cheek, creamy mashed potato, baby onions, pancetta and parsley
(Contains dairy & sulphites)

Wild Mushroom, Chestnut & Spinach risotto (Ve)

Aged parmesan & truffle oil

to finish

Festive Petit Fours

Mince pies & assorted mini pastries
(Contains dairy, eggs, gluten & nuts)

Christmas Buffet Menu - £55pp



cold station

Charcuterie and Curing board

Assorted sliced meats & chicken terrine

Grain mustard, cornichons, sourdough

(Contains gluten & mustard)

Smoked Scottish Salmon Platter

Capers, pickled shallots, pumpernickel bread & butter

(Contains dairy, fish, gluten and sulphite)

Anti-pasti veg with marinated feta & olives

Dressed frisée

(Contains dairy)

Salad Garden

Roasted Beetroot & Goat's Cheese Salad

Candied walnuts, orange dressing, watercress

(Contains dairy, nuts & gluten)

Heritage Potato Salad

Wholegrain mustard, chives, crème fraîche

(Contains dairy & mustard)

Roasted Squash & Puy Lentil Salad (Ve)

Gage oil, pomegranate, vegan feta

dessert station

Classic Christmas Pudding

Warm Crème Anglaise, fresh red currants

(Contains dairy, nuts, gluten)

Sticky Toffee Pudding (individual pots)

Salted toffee sauce, vanilla custard

(Contains dairy & egg)

Seasonal fruits & berries platter

hot station

Roast and Trimmings

Slow-roasted Sirloin of British Beef Yorkshire puddings, horseradish cream, rich ale & thyme jus
(Contains celery, dairy, gluten & sulphite)

Roulade of Norfolk Bronze Turkey

Sage & onion stuffing, pigs in blankets, cranberry jus
(Contains celery, dairy, gluten & sulphite)

Wild Mushroom, Chestnut & Spinach Risotto (Ve)

Vegan parmesan & truffle oil

Accompaniments

Goose Fat & Rosemary Roast Potatoes

(Contains dairy)

Buttered Brussels Sprouts, crispy smoked bacon, chestnuts

(Contains dairy)

Maple-glazed Parsnips & Carrots (Ve)

to finish

Coffee & Leaf Tea Station

Festive Petit Fours

Mince pies & assorted mini pastries

(Contains dairy, nuts, gluten)

Contact information

To book please email
nhowlondon@nhow-hotels.com

Or call us on 0203 907 8104

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nhow-london.com



Thank you!