



Christmas at Clayton Hotel Chiswick




CLAYTON
HOTELS

Fabulously Festive Moments



What better way to get into the Christmas spirit than a wonderful party night in our Chiswick Ballroom, or a festive team dinner in our Grill Restaurant?



Clayton Hotel Chiswick has something for everyone. Whether you are joining colleagues, family, or friends, you will find tasty cuisine, outstanding service, and the warmest of welcomes.

The Chiswick Ballroom caters for up to 300 guests. With its own private bar and foyer for arrival drinks, dancefloor and mood lighting, the space will give your event the WOW factor. Our Grill Restaurant is ideal for festive lunches and dinners for up to 80 people. A perfect solution as a venue for your team or family get-together.





Christmas Party Nights

Party the night away and celebrate the festivities in our stunning Chiswick Ballroom.

Enjoy a mulled wine or Prosecco pre-dinner reception and a half-bottle of house wine with dinner when you book our 'Christmas in our Chiswick Ballroom' package.

Three courses from

£72.95
per person



Based on a minimum of 100 guests dining.
This package includes exclusive use of our Chiswick Ballroom.
Catering for all your dietary requirements at time of booking.
Pre-ordering for groups required.



Add a little extra:

Canapés from £2.50 per canapé
After-dinner tea, coffee and mince pies for £4.95 per person
Add a little music to your event: DJ packages available



(V) Vegetarian

(VG) Vegan

(GF) Gluten-free

Please note that the ingredients used in the dishes may vary, based on where they are sourced from.

We take food allergies very seriously, however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

Christmas Party Nights Menu



STARTERS

Winter Root Vegetable Soup VE

Allergen: 12

Smoked Salmon Parfait

With beetroot gravlax

Allergens: 3 salmon, 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 13

Duck and Orange Pate

With toasted brioche, red onion marmalade and candied orange (gluten-free roll available)

Allergens: 5 almond, walnut, 6 wheat, 7, 10, 11



MAINS

Seasonal Norfolk Turkey

Stuffed roast turkey wrapped in smoked bacon, glazed carrot, parsnips, brussels sprouts, roast potatoes, chipolatas, served with cranberry jus (gluten and nut-free option available)

Allergens: 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 12)

Slow-Braised Beef

Champ potato, glazed carrots, buttered green beans and jus lié

Allergen: 7

Wild Mushroom Risotto V/VE/GF

Topped with grated vegan cheese

Allergen: 8

All main dishes are accompanied by winter vegetables and seasonal potatoes



DESSERTS

Assiette of Desserts

Assortment of our finest desserts

Allergens: 6 wheat, 7, 8, 11

Dark Chocolate Marquise

With coconut ice cream

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 11



Christmas Dining

Pre-Christmas dining in our Grill Restaurant

Get together with a wonderful Christmas
lunch or dinner celebration



Three courses from

£48.95
per person

Ideal for up to 80 guests

Pre-ordering required for groups



Festive extras

Add a half bottle of house wine for £14.25 per person

Add a glass of mulled wine for £6.50 per person

After-dinner tea, coffee and mince pies for £4.95 per person

(V) Vegetarian

(VG) Vegan

(GF) Gluten-free

Please note that the ingredients used in the dishes may
vary, based on where they are sourced from.

We take food allergies very seriously, however,
our kitchen has many ingredients, so we can't guarantee zero
cross-contamination with allergens. Please inform a member of our
team of any food allergies so we can guide you accordingly.



Christmas Dining



STARTERS

Winter Root Vegetable Soup VE

Allergen: 12

Smoked Salmon Parfait

With beetroot gravlax

Allergens: 3 salmon, 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 13

Duck and Orange Pate

With toasted brioche, red onion marmalade and candied orange (gluten-free roll available)

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 10, 11



MAINS

Seasonal Norfolk Turkey

Stuffed roast turkey wrapped in smoked bacon, glazed carrot, parsnips, brussels sprouts, roast potatoes, chipolatas, served with cranberry jus (gluten and nut-free option available)

Allergens: 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 12)

Slow-Braised Beef

Champ potato, glazed carrots, buttered green beans and jus lié

Allergen: 7

Wild Mushroom Risotto V/VE/GF

Topped with grated vegan cheese

Allergen: 8

All main dishes are accompanied by winter vegetables and seasonal potatoes



DESSERTS

Classic Christmas Pudding

Served with brandy sauce

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7

Assiette of Desserts

Assortment of our finest desserts

Allergens: 6 wheat, 7, 8, 11

Dark Chocolate Marquise

With coconut ice cream

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 11



Allergen Index: 1. Crustaceans | 2. Molluscs | 3. Fish | 4. Peanuts | 5. Nuts | 6. Cereals containing gluten
7. Milk/milk products | 8. Soya | 9. Sulphur dioxide | 10. Sesame seeds | 11. Eggs | 12. Celery & celeriac
13. Mustard | 14. Lupin

Christmas Day Lunch

Enjoy a fabulous feast on Christmas Day with lunch in our Grill Restaurant

Celebrate the day with family and friends and surround yourself with seasonal cheer. Receive a complimentary glass of Prosecco on arrival.



Three courses from
£85.95
per adult

Three courses from
£42.95
per child

Children three to 12 years
No charge for children under three

Bookings are essential; maximum booking size of eight
dining guests per table due to restaurant layout
Prepayment essential for meal; bookings are non-refundable



(V) Vegetarian
(VG) Vegan
(GF) Gluten-free

Please note that the ingredients used in the dishes may vary, based on where they are sourced from.

We take food allergies very seriously, however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.



Christmas Day Lunch



STARTERS

Winter Root Vegetable Soup VE

Allergen: 12

Smoked Salmon Parfait

With beetroot gravlax

Allergens: 3 salmon, 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 13

Duck and Orange Pate

With toasted brioche, red onion marmalade and candied orange (gluten-free roll available)

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 10, 11



MAINS

Seasonal Norfolk Turkey

Stuffed roast turkey wrapped in smoked bacon, glazed carrot, parsnips, brussels sprouts, roast potatoes, chipolatas, served with cranberry jus (gluten and nut-free option available)

Allergens: 4 peanut, 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 9, 10, 11, 12)

Slow-Braised Beef

Champ potato, glazed carrots, buttered green beans and jus lié

Allergen: 7

Pan-Seared Scottish Salmon

Baked fillet of salmon, wilted spinach, cherry tomato and sautéed potatoes, saffron nage

Allergens: 3 salmon, 7

Wild Mushroom Risotto V/VE/GF

Topped with grated vegan cheese

Allergen: 8

All main dishes are accompanied by winter vegetables and seasonal potatoes

DESSERTS

Classic Christmas Pudding

Served with brandy sauce

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7

Assiette of Desserts

Assortment of our finest desserts

Allergens: 6 wheat, 7, 8, 11

Dark Chocolate Marquise

With coconut ice cream

Allergens: 5 almond, brazil nut, cashew, hazelnut, pecan, pistachio, walnut, 6 wheat, 7, 8, 11



Allergen Index: 1. Crustaceans | 2. Molluscs | 3. Fish | 4. Peanuts | 5. Nuts | 6. Cereals containing gluten
7. Milk/milk products | 8. Soya | 9. Sulphur dioxide | 10. Sesame seeds | 11. Eggs | 12. Celery & celeriac
13. Mustard | 14. Lupin



A Very Merry Christmas



Get in touch to book

T: 020 8996 5200

E: info.chiswick@claytonhotels.com

W: claytonhotels.com

