

New Year's Eve Black Tie Dinner Dance in One Whitehall Place

With some of the most magnificent views over the Thames, One Whitehall Place's Black Tie Dinner Dance is the only place to celebrate the New Year in indulgent luxury and style!

Dates available:
31st December

Price:
£395.00 per person

Party times:
7.00pm Champagne reception



Black Tie Dinner Includes

- Canapés and a glass of champagne on arrival
- 6-course fine dining dinner followed by freshly brewed coffee or tea and mince pies
- Unlimited wines, beers & soft drinks from our carefully selected menu for the evening
- Entertainment includes a DJ & a live band
- Glass of Champagne at midnight
- View of the firework display through our floor to ceiling windows
- Egg and bacon rolls served after midnight

Additional Information

No under 18s
Strict dress code applies to this event, black tie only.

Food and beverage choices, dietary requirements and other requests must be confirmed to the hotel no later than 7 days prior to the start date of the event.

Menu

Canapés on Arrival

London smoked salmon crostini with Somerset soft cheese and keta caviar

Tuna sashimi with grapefruit, orange and basil salsa

Glazed pork belly with braised leek and truffle potato mash

Parma ham, gorgonzola mousse, spiced figs and rye croutons

Lamb samosa with mint yoghurt

Mango and brie parcels with onion chutney (V)

Sunblushed tomatoes with mozzarella and basil (V)

Butternut squash arancini with red pesto (V)

Dinner

Starters

Guinea fowl and celery velouté with beet and parsnip crisps

Mushroom consommé with hon shimeji (V)

Goosnargh duck rilette, pink peppercorns, spiced plum chutney and brioche

Vegetable terrine with truffle dressing and quail egg (V)

Mains

Lamb wellington with caramelised red onions, lamb's lettuce and mint jus

Halloumi wellington with roasted vegetables, basil pesto and balsamic (V)

Pan fried turbot with cauliflower puree, broad beans, capers and crispy pancetta

Baked butternut squash with feta, pomegranate seeds and chicory (V)

Casterbridge beef fillet, ox cheeks, dauphinoise potato, baby carrots and Madeira jus

Handmade ravioli of sweet peppers and goats cheese with walnut sauce and artichoke (V)

Desserts and Cheese to Share

Strawberry gold cheesecake

Warm and cherry clafoutis

Trio of chocolate

Apple and cinnamon pie

Selection of British cheese served with a glass of port, celery, dry fruits and cheese crackers

Coffee and infusions

Booking

Please call 020 7451 9386 or email christmas.royalhorseguards@guoman.co.uk
guoman.com/royalhorseguards

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