

# CHRISTMAS



# AT THE STRATFORD

THE  
STRATFORD



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ALLEGRA

# ALLEGRA

SIZE: 272 SQ M | 2,929 SQ FT

Voted 49th best restaurant in the UK at the 2023 Estrella Damm National Restaurant Awards, Allegra combines the very best in innovative, contemporary European cuisine with a timelessness that celebrates the time-honoured traditions of service and hospitality.

Fronted by Chef Patrick Powell and located on the 7th floor, the sentiment of excitement and glamour emanated by the restaurant effortlessly continues up at the bar where guests can enjoy some of east London's best cocktails alongside a snacks menu already widely revered across the neighbourhood and beyond.

Perfect for: group lunches and dinners, semi-private dining for up to 12 and exclusive hires.

## CAPACITY

Seated: 80 guests

Standing: 100 guests





GROUP DINNER MENU

Allegra's bread service, cultured butter, green sauce

STARTERS

Celeriac velouté, hazelnut, toasted yeast, parmesan

*or*

Hand picked crab, curried crown prince pumpkin & shellfish broth, pickled ginger

*or*

Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

Roast loin of venison, parsnip, pear & red cabbage

-venison haunch cottage pie

*or*

Line caught pollock, pommes paillason, braised kale, charred brassica sauce

*or*

Roasted cep crepe, baked swede, watercress & parmesan

SIDES

New season potatoes, sweet & sour onions

Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard

*or*

Pear & Mont Blanc tart

*or*

Spiced rum baba, caramelised apple

55

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.



GROUP DINNER MENU

SNACKS

Allegra's bread service, cultured butter, salsa verde  
Pistachio choux, liver parfait, black garlic & clementine  
Waldorf tarts, pickled walnut, Colston Bassett  
Blood pudding muffins, pickled jalapeno

Allegra's bread service, cultured butter, green sauce

STARTERS

Celeriac velouté, hazelnut, toasted yeast, parmesan  
*or*  
Hand picked crab, curried crown prince pumpkin & shellfish broth, pickled ginger  
*or*  
Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

Roast loin of venison, parsnip, pear & red cabbage  
-venison haunch cottage pie  
*or*  
Line caught pollock, pommes paillasson, braised kale, charred brassica sauce  
*or*  
Roasted cep crepe, baked swede, watercress & parmesan

SIDES

New season potatoes, sweet & sour onions  
Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard  
*or*  
Pear & Mont Blanc tart  
*or*  
Spiced rum baba, caramelised apple



GROUP DINNER MENU

SNACKS + English Sparkling

Allegra's bread service, cultured butter, salsa verde  
Pistachio choux, liver parfait, black garlic & clementine  
Waldorf tarts, pickled walnut, Colston Bassett  
Blood pudding muffins, pickled jalapeno

Allegra's bread service, cultured butter, green sauce

STARTERS

Celeriac velouté, hazelnut, toasted yeast, parmesan  
*or*  
Hand picked crab, curried crown prince pumpkin & shellfish broth, pickled ginger  
*or*  
Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

Roast loin of venison, parsnip, pear & red cabbage  
-venison haunch cottage pie  
*or*  
Line caught pollock, pommes paillasson, braised kale, charred brassica sauce  
*or*  
Roasted cep crepe, baked swede, watercress & parmesan

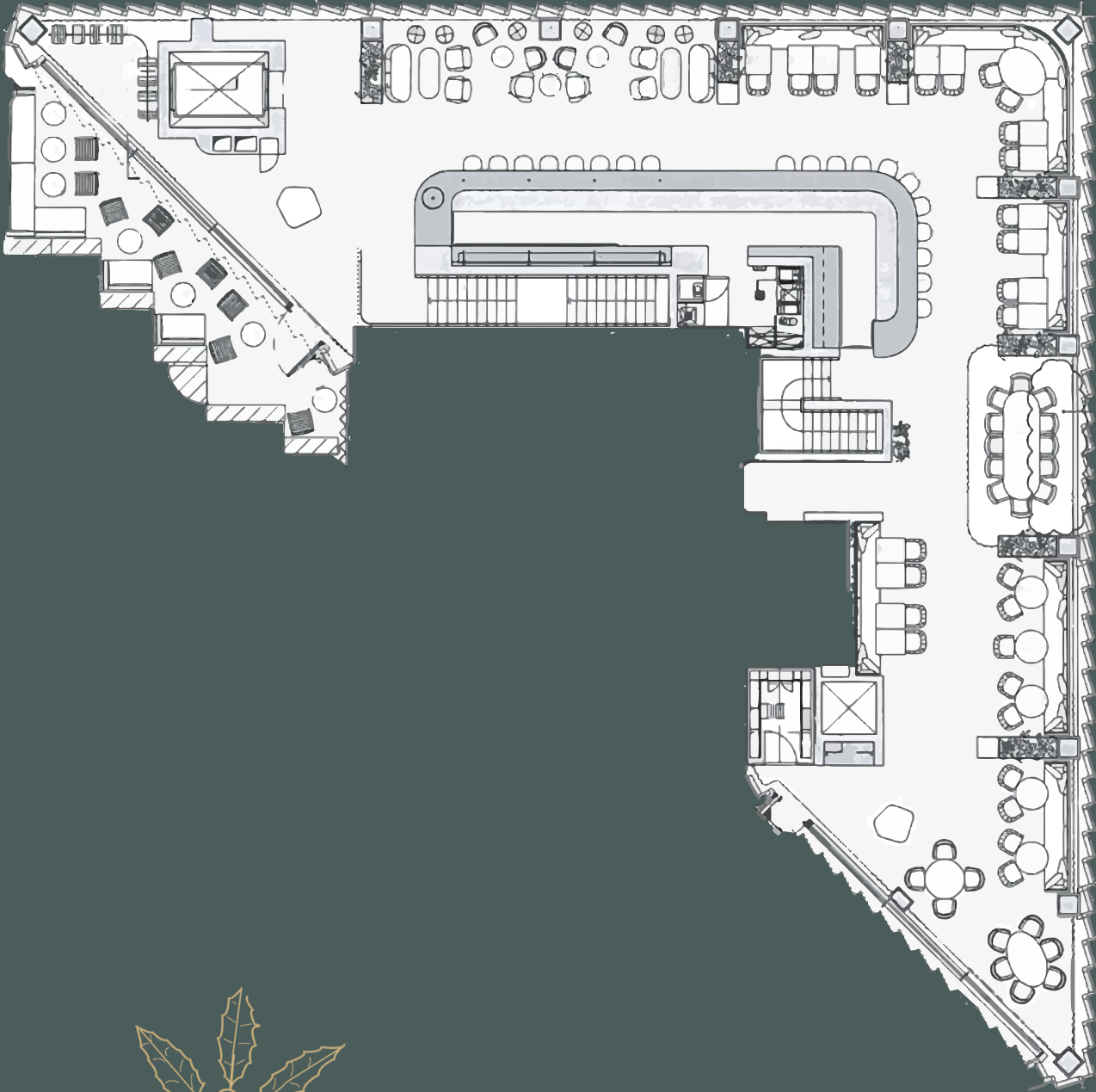
SIDES

New season potatoes, sweet & sour onions  
Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard  
*or*  
Pear & Mont Blanc tart  
*or*  
Spiced rum baba, caramelised apple

ALLEGRA



\*SEATING LAYOUT CAN BE DISCUSSED WITH OUR EVENTS TEAM





**THE MEZZANINE**

## THE MEZZANINE

SIZE: 727 SQ M | 2,385 SQ FT

Our intimate and glamorous cocktail bar, The Mezzanine, can be transformed into a dining room or reception space for your festive celebrations.

Our bar is available to hire as a singular space or an additional reception area after a festive dinner elsewhere in the building. With world-class cocktails and lots of space to dance, The Mezzanine is where you want to stay late and party into the night.

Perfect for: parties, DJs, entertainment, exclusive hire for large canapé receptions or private dining.

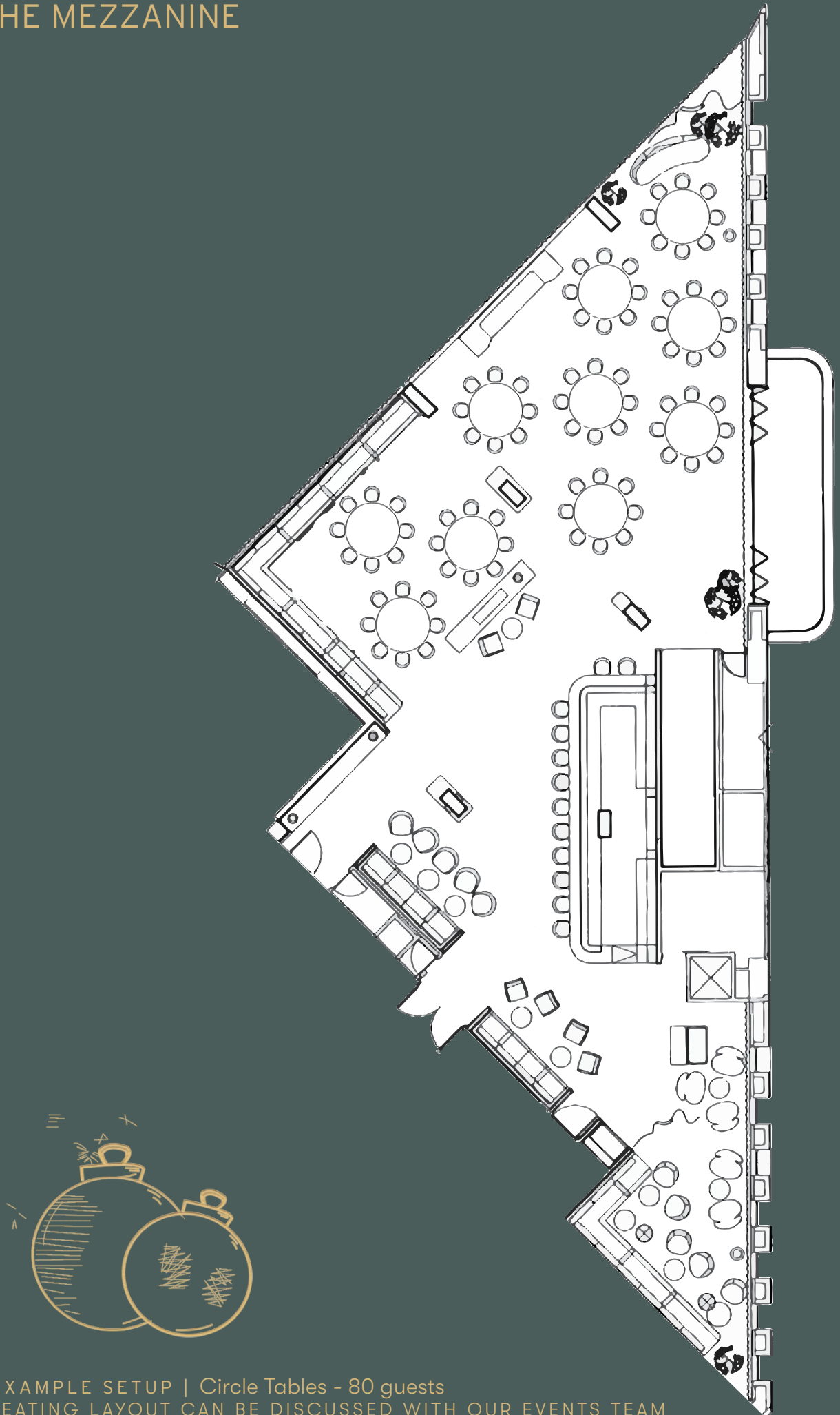
### CAPACITY

Seated: 80 guests

Standing: 130 guests



# THE MEZZANINE



\*EXAMPLE SETUP | Circle Tables - 80 guests

\*SEATING LAYOUT CAN BE DISCUSSED WITH OUR EVENTS TEAM



**KITCHEN E20 & THE LOUNGE**

## KITCHEN E20 & THE LOUNGE

Kitchen E20 is a relaxed all-day neighbourhood restaurant located on the ground floor with an open kitchen dining bar at the heart of the restaurant. Guests can expect seasonal British classics plus a few twists and exclusive Christmas set menus.

Alongside Kitchen E20 is The Lounge, a bar serving a blend of reimagined classic cocktails, a focused wine list, draught and bottled beer and exceptional coffee. Plus, also located on the ground floor is Terrace E20, an outdoor seating area with a pizza oven and heaters, and finished with festive decorations.

Perfect for: Christmas group dining and drinks receptions.

### CAPACITY

Kitchen E20: 70 guests

The Lounge: 90 guests





**EVENT SPACES**

## EVENT SPACES

SIZE : 27 - 64 SQ M | 88.5 - 209.9 SQ FT

Located on the mezzanine level, each space is flooded with natural light from the floor-to-ceiling windows. All our spaces are elegant and intimate, and can be transformed into a variety of different layouts to suit your needs, whether you're looking for seated dinners or drinks receptions.

Perfect for: private dining and canapé receptions.

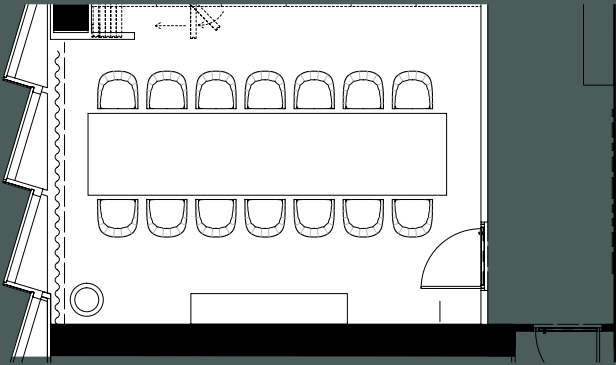
### CAPACITY

Seated: 50 guests

Standing: 70 guests



# EVENT SPACES

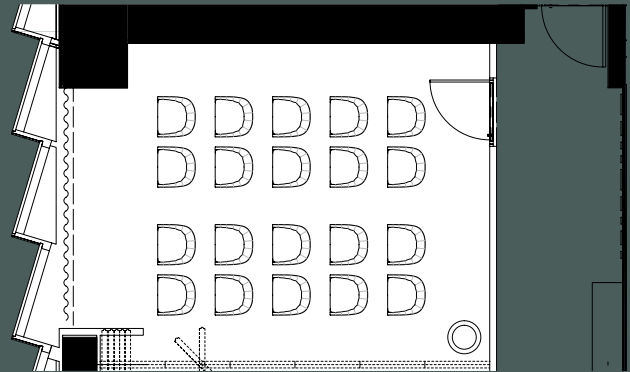


## SPACE 1

SIZE : 30 SQ M | 98.4 SQ FT

### CAPACITY

Seated: 20  
Standing: 30

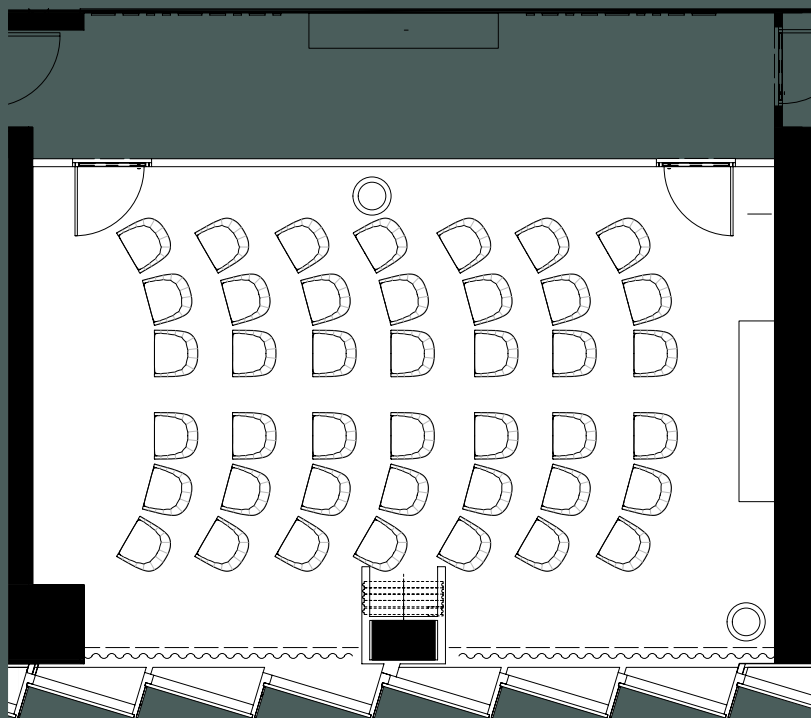


## SPACE 2

SIZE : 30 SQ M | 98.4 SQ FT

### CAPACITY

Seated: 20  
Standing: 30



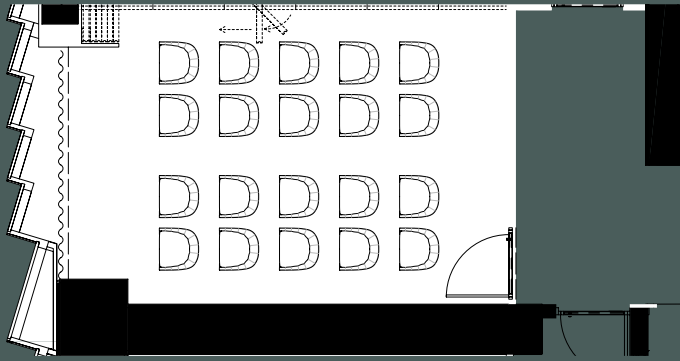
## SPACE 1 & 2 COMBINED

SIZE : 60 SQ M | 196.8 SQ FT

### CAPACITY

Seated: 40  
Standing: 70



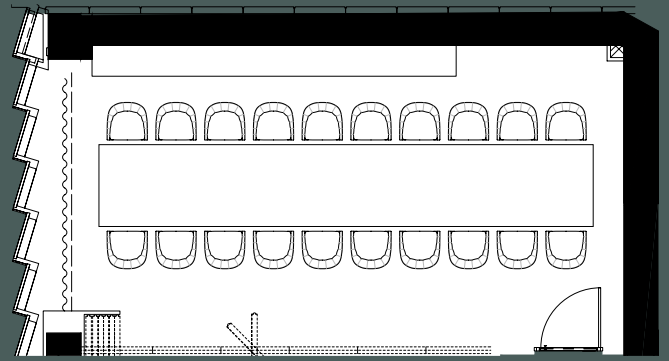


### SPACE 3

SIZE : 27 SQ M | 88.5 SQ FT

#### CAPACITY

Seated: 20  
Standing: 30

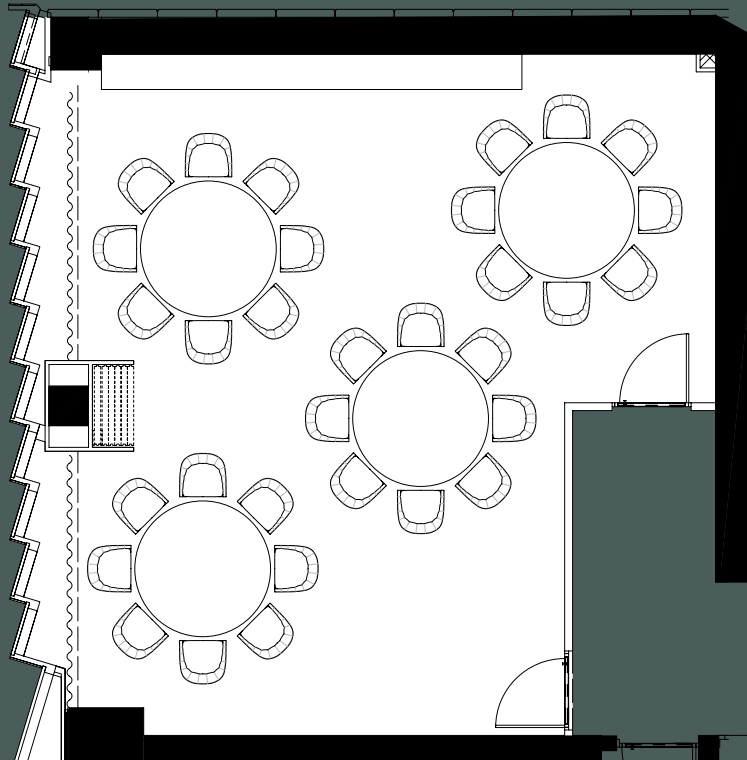


### SPACE 4

SIZE : 37 SQ M | 121.3 SQ FT

#### CAPACITY

Seated: 20  
Standing: 30



### SPACE 3 & 4 COMBINED

SIZE : 64 SQ M | 209.9 SQ FT

#### CAPACITY

Seated: 50  
Standing: 70



**FESTIVE MENUS**



## CHRISTMAS BOWL FOOD

*£7 per bowl*

Crayfish, avocado, lettuce, honey & mustard  
Turkey Caesar salad, anchovies, croutons, parmesan  
Beetroot cured salmon, remoulade, watercress  
Tuna niçoise salad  
Broccoli, orange, freekah, tahini dressing (vg)

*£8 per bowl*

Roast beef, Yorkshire pudding, horseradish, watercress  
Chestnut & truffle mac & cheese (v)  
Breaded haddock, chips, tartare sauce  
Beef pie, mash, liquor  
Turkey 'au vin' potato rosti  
Beetroot risotto, broccoli, vegan feta (vg)  
Buttermilk chicken, sesame slaw, baby corn

*£6 per bowl*

Christmas pudding, brandy cream  
Brioche donuts, cinnamon, chocolate sauce



## CHRISTMAS CANAPÉS

### *Cold*

Seared tuna, wasabi, avocado, coriander  
Pear, stilton & walnut tart (v)  
Smoked chicken, ham & tarragon rilette  
Buckwheat blini, seabass ceviche, feta, coriander  
Jacket potato, smoked salmon, crème fraiche, caviar  
Venison tartare, black truffle, pecorino  
Prawn & bloody mary cocktail

### *Hot*

Festive scotch quail egg, pickled walnut ketchup  
Honey glazed pigs in blankets  
Wild mushroom arancini, truffle mayo (v)  
Truffle, gruyere & plum tomato 'croque monsieur' (v)  
Hoisin duck croquette, cucumber, coriander  
Parsnip bhaji, pear chutney (vg)

### *Sweet*

Salted caramel chocolate cups  
Peanut butter & jelly macaron  
Lemon meringue pie

4 choices - £16 per person  
6 choices - £22 per person  
10 choices - £32 per person



# CHRISTMAS FEASTING MENU 1 £45PP

## *Starter*

Curried parsnip & apple soup (vg)  
Ham hock terrine, piccalilli, sourdough crisp  
Beetroot cured salmon, horseradish, watercress

## *Main*

Roast Norfolk bronze turkey, sage & onion stuffing, seasonal veg, gravy  
Roast cod loin, cauliflower, buttermilk, lovage  
Celeriac & wild mushroom 'lasagne' (vg)

## *Dessert*

Warm Christmas pudding, brandy sauce  
Crema Catalana, shortbread  
Chocolate cheesecake, mandarin sorbet

Additional cheese course  
(£12 supplement)



## CHRISTMAS FEASTING MENU 2 £60PP

### *Starter*

Herb crumpet, poached fig, goat's curd, lavender honey (v)  
Spiced duck consommé, confit leg ravioli, girolles, salty fingers  
Whisky cured salmon, mandarin, pickled ginger, samphire

### *Main*

Roast Norfolk bronze turkey, sage & onion stuffing, seasonal veg, gravy  
Pan fried halibut, fondant potato, salsify, chestnut, red wine  
Cheddar, truffle & potato pie, white bean puree, tomato dressing (v)  
Beef wellington, buttery mash, sticky short-rib, crispy shallot (£8 supp)

### *Dessert*

Warm Christmas pudding, brandy sauce  
Mulled wine poached pear, vanilla ice cream (v)  
Warm chocolate fondant, pistachio ice cream

Coffee & mince pies

Additional cheese course  
(£12 supplement)

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.



## YOUR CHRISTMAS PARTY PACKAGE

Select one of our two packages for your private Christmas celebration and enjoy drinks and festive food in one of our Event Spaces or The Mezzanine.

### FESTIVE PACKAGE

£80 per person

- Glass of prosecco on arrival
- Christmas feasting menu 1
- ½ bottle of wine
- Crackers
- Coffee/tea with mince pies
- Water

12.5% service charge on all food and beverage.  
Offer does not apply to Allegra.

### CHAMPAGNE PACKAGE

£115 per person

- Glass of Champagne on arrival
- Christmas feasting menu 2
- ½ bottle of wine
- Crackers
- Coffee/tea with mince pies
- Water

12.5% service charge on all food and beverage.  
Offer does not apply to Allegra.



**ACCOMMODATION**



## THE END OF THE NIGHT

After all the festive fun, you can expect pitch-perfect service, a beautiful room and a bed you won't want to leave. Choose any of our 145 bedrooms – from our cosy Standard Rooms to the sprawling 65 SQ M Manhattan Studios with a large lounge, perfect for getting ready in.

The spacious guest rooms are modern, intimate, comfortable and well-balanced, with floor-to-ceiling windows allowing generous light – each equipped with all the 21st century trimmings. Natural woods in different hues, warm metals and softly curved upholstered shapes complement each other. Stone-clad bathrooms with a serene ambience, heated floors, separate bathtubs and sculpted vanity mirrors offer supreme comfort.



