# CHRISTMAS



# GUEST GUIDE

THE STRATFORD



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Christmas is coming to The Stratford and we're ready to celebrate the most wonderful time of the year. Gather your friends, family and loved ones, and get ready to kick off the festive season in style.

At The Stratford, we're home to:

# **ALLEGRA**

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.

# KITCHEN E20 & THE LOUNGE

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

# THE MEZZANINE

Our world-class, glamourous cocktail bar tucked away in the heart of The Stratford.

Perfect for parties, DJs, entertainment and world-class cocktails, The Mezzanine is where you want to stay late and party into the night.

# Make it a December to remember

Whether you're getting into the festive spirit with family, friends, or colleagues, book your event with us and let us take care of the rest. From private dining experiences and feasting menus to venue hire and big parties, we'll make your Christmas celebration truly unforgettable. Find out more about our events menus and packages <a href="here">here</a> or contact our team at events@thestratford.com.











# CHRISTMAS EVE

# Kitchen E20, 12PM - 4PM

The run up to Christmas is nearly over and the big day is almost here. Get the festive celebrations started on Christmas Eve with our bottomless brunch,

Sunday roast and live music.

# BRUNCH & ROAST Menu

#### Small plates

Nocellara olives 4 (vg)

Baked sourdough, marmite butter 4 (v)

Smoked almonds 4 (vg)

Bloody mary oyster shot 3 Chorizo scotch egg, black garlic mayo 7 Crudite veg pot 6

Brunch dishes

Eggs benedict 12
Kessler ham, poached eggs, muffin, hollandaise

Eggs royale 13
Severn & Wye smoked salmon, poached egg, muffin, hollandaise

Eggs florentine 11
Spinach, poached eggs, muffin, hollandaise

Crushed avocado 11 (vg)
With roasted cherry tomotoes on toasted sourdough

Aged rump cap brisket burger 19 Caramelised onions, pickles, cheddar, triple cooked chips

Ham & eggs 14
Maple glazed gammon, Jersey royals & fried egg

Eggs on toast 10 (v)
Poached, scrambled or fried

Shakshuka 13 (v) Crushed avocado, feta, poached egg

Waffles 13 (v) Chantilly cream, fresh berries

Sunday roast 20

32-day aged, 100% grassfed beef sirloin or weekly special roast both served with crisp roast potatoes, seasonal vegetables, Yorkshire pudding, bottomless gravy & condiments

Add selected bottomless drinks for 90 minutes for £25pp.

# CHRISTMAS DAY LUNCH

# Kitchen E20, 12PM - 4PM (last reservation)

Gather your loved ones and get ready for a spectacular festive feast. You'll be welcomed with a glass of bubbles, then sit back and relax whilst our chefs cook up a storm with a seasonal 4-course menu, exclusively created for Christmas Day lunch.

# CHRISTMAS Day Menu

£110 per person plus a glass of Champagne.

Smoked haddock & mustard chowder

Herb crumpet, poached fig, goat's curd, lavender honey (v)

Spiced duck consommé, confit leg ravioli, girolles, salty fingers

Ham hock terrine, piccalilli, sourdough crisp

Whisky cured salmon, mandarin, pickled ginger, samphire

#### Champagne sorbet

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 purée, tomato dressing (v)

Beef wellington, buttery mash, sticky short-rib, crispy shallot

Warm Christmas pudding, brandy sauce

Mulled wine poached pear, vanilla ice cream

Warm chocolate fondant, pistachio ice cream

English cheeses, pickled walnut purée, sourdough crisps

Coffee & mince pies



# **BOXING DAY BRUNCH**

# Kitchen E20, 12PM - 4PM

Christmas Day is behind us, but the festive celebrations don't stop there. Spend your Boxing Day in style with our exclusive brunch menu with optional bottomless drinks and live music to get the party started.

# FESTIVE Brunch Menu

#### Small plates

Nocellara olives 4 (vg)

Baked sourdough, marmite butter 4 (v)

Smoked almonds 4 (vg)

Bloody mary oyster shot 3 Chorizo scotch egg, black garlic mayo 7 Crudite veg pot 6

#### Savoury

Welsh rarebit, smoked bacon, fried egg 11

Bubble & squeak, sautéed mushrooms, fried duck egg 12 (v)

Garden scrambled tofu 11 (vg)
Silken tofu, chilli, spinach, sourdough, vegan 'cheese'

Chorizo con huevos 12
Baked eggs, chorizo, tomato, sweetcorn, spinach, paprika

Benedict croissant 12 Smoked ham, 2 poached eggs, hollandaise, butter croissant

E20's English breakfast muffin 13
Sausage meat, smoked streaky bacon, fried egg, English muffin, hash brown

Fried chicken pancake burger 16
Southern fried chicken, smoked bacon, maple syrup, buttermilk pancake bun

Steak & eggs 20
Bavette steak, fried egg, hash brown, watercress

Lobster & crayfish roll 20 Brioche roll, truffle, tarragon, fries

#### Sweet

Buttermilk pancakes 9 Crème fraîche, blueberry, maple syrup French toast 9 Banana, Nutella, vanilla ice cream

Add selected bottomless drinks for 90 minutes for £25pp.

# **NEW YEAR'S EVE**

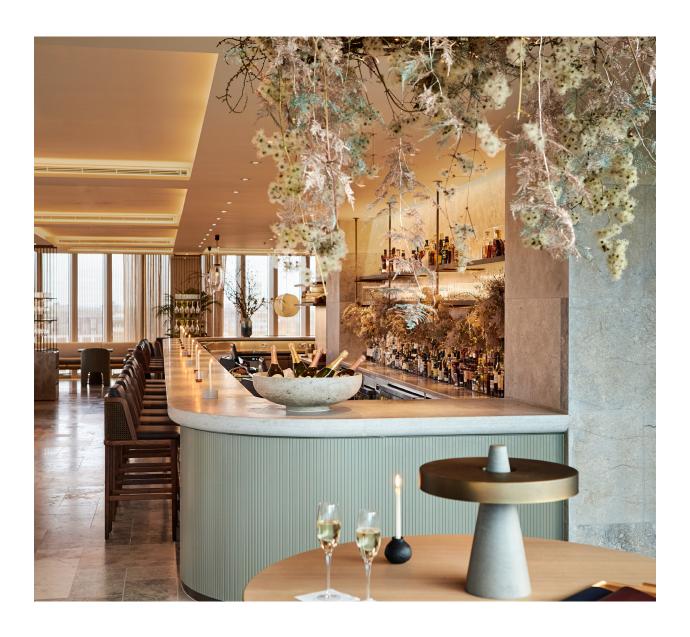
# Allegra, 5PM – 10PM and party until 2AM

Allegra is your one-stop-shop for all of your pre-party plans, your after-party plans and your party-party plans as great food, top-notch wine, delicious cocktails and a roster of live music ensure that every part of your evening is celebrated in style.

# Choose from:

Early dinner service between 5PM – 7:30PM for £95pp for 7 servings over 6 courses

Late dinner service between 8PM – 10PM for £145pp for 9 servings over 8 courses, a glass of Champagne and entry to the NYE party until 2AM.





# New Year's Eve Menu

Truffled Tunworth Gougere
Waldorf tart, pickled Walnut, Colston Bassett

Allegra's house bread, salted butter, green sauce

Seabass ceviche, blood orange, radish & sea purslane

Barbequed monkfish & carrot, shellfish & ginger sauce, lardo

Aged duck breast, red cabbage, parsnip & pear
- duck leg cottage pie

Milk chocolate, speculos & mint

1st sitting

95 per person

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.





# New Year's Eve Menu

Truffled Tunworth Gougere
Waldorf tart, pickled Walnut, Colston Bassett

Allegra's house bread, salted butter, green sauce

Seabass ceviche, blood orange, radish & sea purslane

Hand dived scallop, baked potato & caviar

Barbequed monkfish & carrot, shellfish & ginger sauce, lardo

Aged duck breast, red cabbage, parsnip & pear
- duck leg cottage pie

Milk chocolate, speculos & mint

Vanilla & chocolate macaroon

2nd sitting + Champagne

145 per person

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.



# NEW YEAR'S DAY BRUNCH

#### Kitchen E20, 12PM - 4PM

Toast to the new year and celebrate the start of 2024 with your loved ones. We've got a delicious brunch menu to choose from, plus optional bottomless drinks and live music.

# FESTIVE Brunch Menu

#### Small plates

Nocellara olives 4 (ve)
Baked sourdough, marmite butter 4 (v)
Smoked almonds 4 (ve)

Bloody mary oyster shot 3 Chorizo scotch egg, black garlic mayo 7 Crudite veg pot 6

#### Savoury

Welsh rarebit, smoked bacon, fried egg 11

Bubble & squeak, sautéed mushrooms, fried duck egg 12 (v)

Garden scrambled tofu 11 (ve)
Silken tofu, chilli, spinach, sourdough, vegan 'cheese'

Chorizo con huevos 12
Baked eggs, chorizo, tomato, sweetcorn, spinach, paprika

Benedict croissant 12 Smoked ham, 2 poached eggs, hollandaise, butter croissant

E20's English breakfast muffin 13
Sausage meat, smoked streaky bacon, fried egg, English muffin, hash brown

Fried chicken pancake burger 16
Southern fried chicken, smoked bacon, maple syrup, buttermilk pancake bun

Steak & eggs 20
Bavette steak, fried egg, hash brown, watercress

Lobster & crayfish roll 20 Brioche roll, truffle, tarragon, fries

#### Sweet

Buttermilk pancakes 9 Crème fraîche, blueberry, maple syrup French toast 9
Banana, Nutella, vanilla ice cream

Add selected bottomless drinks for 90 minutes for £25pp.







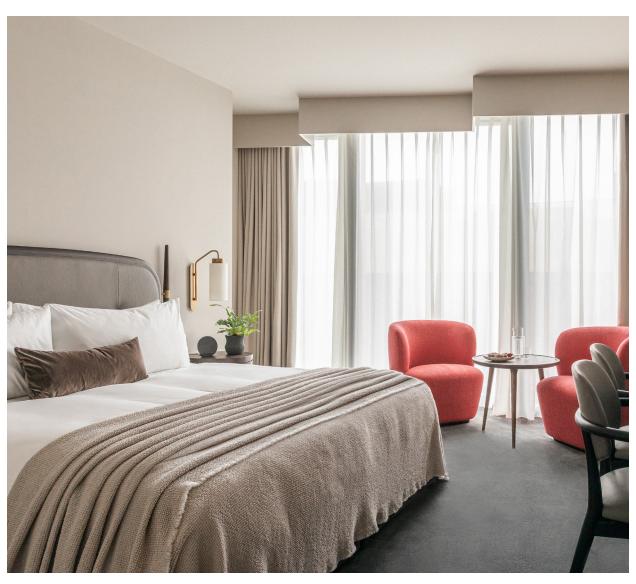


# FESTIVE SLEEPOVER

Christmas is coming! Get that festive feeling with a stay at The Stratford. Whether you're heading to the city for a Christmas celebration, a bit of shopping or some R&R with a loved one, you don't want to miss out on our festive offer.

Select your choice of room, from our contemporary Standard Room to our luxurious Manhattan Studio and be welcomed with a bottle of fizz to celebrate in style. The next morning, head down for a delicious hot buffet breakfast or order it straight to your door. Plus, we have an extra little gift, if you quote 'I'm feeling festive' when you check in, you'll get a free drink in The Mezzanine to enjoy during your stay. The perfect spot to dance the night away with live music and resident DJs throughout December. Find out more and book <a href="here">here</a>. T&Cs apply.

Available for overnight stays between 1st December to 23rd December.



# CHRISTMAS ESCAPE

Have yourself a merry little Christmas at The Stratford. Enjoy an indulgent stay in one of our rooms and let us take care of the rest.

Choose to spend the night with us on Christmas Eve or Christmas Day and then sit back and relax whilst our chefs prepare a spectacular festive feast in Kitchen E20 for Christmas Day lunch. Toast to Christmas Day or Boxing Day morning with mimosas in the room and get the festive celebrations started. Find out more and book here. T&Cs apply.

Available for overnight stays on Christmas Eve or Christmas Day.

# **GIFT VOUCHERS**

Treat that special someone to great memories at The Stratford. Choose from overnight stays, set menus in our F&B outlets or monetary vouchers. Find out more <u>here</u>.



# **CONTACT US**

KITCHEN E20 kitchene20@thestratford.com +44 203 961 3333

ALLEGRA
reception@allegra-restaurant.com
+44 203 973 0545

ACCOMMODATION
reservations@thestratford.com
+44 203 961 3333

GENERAL ENQUIRIES
marketing@thestratford.com
+44 203 961 3333

Find out more:

# THESTRATFORD.COM | @THESTRATFORD

The Stratford Hotel
Queen Elizabeth Olympic Park
20 International Way
London, E20 1FD