



CONNAUGHT

SIMPLY HAVING A
WONDERFUL
CHRISTMAS
TIME





CONNAUGHT

JOY TO THE WORLD

**A MESSAGE FROM THE CONNAUGHT
TO YOU THIS CHRISTMAS.**

Christmas at Mayfair's most elegant hotel is a magical experience inspired by tradition but full of the joy and fun of the moment. With edible treats, stockings for children, carol singing, horse-drawn carriages and food prepared by two Michelin-starred chef Hélène Darroze... It's simply the Christmas of your dreams.



A WONDERFUL CHRISTMAS TIME

STAY AT THE CONNAUGHT

CHRISTMAS EVE DINNER

Hélène Darroze at the Connaught

CHRISTMAS DAY LUNCH

Hélène Darroze at the Connaught

CHRISTMAS DAY CHILDREN'S LUNCH

Hélène Darroze at the Connaught

CHRISTMAS DAY LUNCH

Espelette

CHRISTMAS DAY CHILDREN'S LUNCH

Espelette

NEW YEAR'S EVE DINNER

Hélène Darroze at the Connaught

JOYFUL CHRISTMAS AT THE CONNAUGHT

**A DREAMY CHRISTMAS BREAK AWAITS YOU WITH
OUR TWO NIGHT CHRISTMAS SPECIAL STAY.**

CONNAUGHT CHRISTMAS

A wonderful Christmas time starts here. Christmas at the Connaught is a magical interweaving of tradition with the joy and fun of the moment. Christmas orbs gleam and sparkle around the famous staircase and the welcoming entrance; children will already have received a very important, personalised letter to tell them that Father Christmas knows they're at the Connaught on Christmas Day this year...

Gorgeous edible treats will be in the room, awaiting your arrival; the suites come with a beautifully decorated mini Christmas tree. Listen out for the sound of carol singing which will fill the air on Christmas Eve from 3pm. At bedtime, children will find milk, cookies (to leave outside the door for Father Christmas) and carrots (for the reindeer).

On Christmas morning there are stockings for both adults and children: parents will have been sent a questionnaire in advance to ascertain their children's preferences. After a full English breakfast, your own horse-drawn carriage will take you for a nostalgic, carefree ride around the elegant streets of Mayfair – keep your hands warm on a mug of hot chocolate with marshmallows.

An exquisite family Christmas lunch – children can opt for their own menu – is served in Espelette our,

WINTER WELCOME

Mayfair in winter is a magical place, whether you're visiting friends and family in London, taking care of Christmas shopping, or simply soaking up the Yuletide atmosphere. And to help you make the most of a seasonal stay in the capital, special room rates are available for guests staying at the Connaught over the extended festive period. Rates are from £480 (inclusive of all taxes) for a Superior King room, double occupancy and includes an exclusive shopping privileges card offering discounts and benefits at

conservatory restaurant, and also in Hélène Darroze at the Connaught. Children will love the fun and camaraderie to be found in our specially dedicated play spaces: a room for juniors with childminders to supervise face-painting and biscuit-decorating; and, next door, a teenagers' room (unsupervised), filled with games consoles (Wii etc), board games and movie screenings.

On Boxing Day, luxuriate over a long English breakfast before you reluctantly leave the bubble of the Connaught's perfectly wonderful Christmas time.

Rates start from £1400 (inclusive of all taxes) per room based on two people staying in a Superior King room. A supplement is payable for dining at Hélène Darroze at the Connaught.

TERMS & CONDITIONS:

Valid for a two night stay from December 24-26, 2015 only. Rate includes 20% VAT but excludes a 5% discretionary service charge. Offer is subject to availability and may not be used in conjunction with any other offer or negotiated rate. Booking times for Espelette and Hélène Darroze at the Connaught will be confirmed at time of booking. Lunch is exclusive of beverages. Lunch at Hélène Darroze has a supplement of £90pp for adults and £45pp for children. Applies to new bookings only. A non-refundable deposit of 25% per person will be taken at time of booking. Full charge payable for all bookings and cancellations made on or after December 2, 2015.

some of the world's most legendary shopping destinations including Liberty's and Hamley's. A very warm winter welcome awaits you!

TERMS & CONDITIONS:

Valid from December 13, 2015 to 10th April 2016 inclusive, subject to availability. Rate is inclusive of 20% VAT. A 5% discretionary service charge will be added to your bill at check-out. Cannot be used in conjunction with any other offer or negotiated rate. Applies to new bookings only, and a minimum length of stay may apply.

CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
THURSDAY 24TH DECEMBER 2015

SAMPLE MENU

CAVIAR

Oscietra - Kaviar

Clams, razor clams, oyster, lemongrass

BLACK TRUFFLE

Tuber Melanosporum - Lalbenque

Jerusalem artichoke, egg, lardo di Colonnata

LOBSTER

Alex McMullan - Northern Ireland

Tandoori, carrot, lampong pepper, coriander

CHOCOLATE

Manjari – Madagascar

Ruby grapefruit, almond

FOUR COURSE MENU

£125 PER PERSON

All prices are inclusive of VAT at the prevailing rate.

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

CHRISTMAS DAY LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT
FRIDAY 25TH DECEMBER 2015

SAMPLE MENU

CAVIAR

Oscietra - Kaviari

Cauliflower, hazelnut, sea urchin

FOIE GRAS

Robert Duperier - Landes

Mulled wine, "Christmas chutney", amaranth

LOBSTER

Alex McMullan - Northern Ireland

Pumpkin, Mostarda di Crémone,

Parmeggiano Reggiano, white truffle from Alba

SCALLOP

Hand-harvested XXL – Scotland

Black truffle, swiss chard, "chicken jus", olive oil

CAPON

Arnaud Tauzin – Landes

Jerusalem artichoke, chestnut,

Black truffle, "albufera"

CHOCOLATE

Carupano – Venezuela

Japanese ginger, bourbon vanilla

SIX COURSE MENU **£215 PER PERSON**

All prices are inclusive of VAT at the prevailing rate.

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CHRISTMAS DAY CHILDREN'S LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT
FRIDAY 25TH DECEMBER 2015

SAMPLE MENU

SMOKED SCOTTISH SALMON

Potato waffles with dill Jersey cream and chives

ROASTED PAVÉ OF SEABASS

Carrot and confit citrus mousseline, lightly bitter jus

TURKEY

The traditional Christmas turkey

CHOCOLATE FONDANT

Vanilla ice cream

FOUR COURSE MENU

£110 PER PERSON

All prices are inclusive of VAT at the prevailing rate.

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

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CHRISTMAS DAY LUNCH

ESPELETTE FRIDAY 25TH DECEMBER 2015

SAMPLE MENU

AMUSE BOUCHE

BEETROOT CURED SALMON

with caviar, cucumber and lemon crème fraîche

ROASTED ORGANIC TURKEY

*with cranberry and port sauce, chestnut ceps
with confit vegetables*

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

MINCE PIES

THREE COURSE MENU

£120 PER PERSON

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CHRISTMAS DAY CHILDREN'S LUNCH

ESPELETTE FRIDAY 25TH DECEMBER 2015

SAMPLE MENU

SCOTTISH SMOKED SALMON

with cucumber and lemon crème fraîche

ROASTED ORGANIC TURKEY

with confit vegetables and traditional sausage

TRADITIONAL CHRISTMAS PUDDING

with vanilla custard

THREE COURSE MENU

£60 PER PERSON

All prices are inclusive of VAT at the prevailing rate.

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NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
THURSDAY 31ST DECEMBER 2015

SAMPLE MENU

OYSTER

"Fines de Claires" - Papin-Poget
Oscietra caviar, white coco bean

WHITE TRUFFLE

Urbani - Alba
Jerusalem artichoke, egg,
Chanterelle mushroom, Parmegianno Reggiano

LOBSTER

Alex McMullan - Northern Ireland
Pumpkin, Mostarda di Crémone, sage, girolle

SOLE

"Samatheo" – Saint-Jean de Luz
Cauliflower, hazelnut, black truffle

FOIE GRAS

Robert Duperier - Landes
Puy lentil, manchego, black truffle

VENISON

Rhug Estate - Wales
Juniper, celeriac, grape, "grand veneur"

COULOMMIERS

Hervé Mons - Loire
Black truffle, mascarpone, dandelion

CHESTNUT

Imbert – Ardèche
Bas-armagnac Darroze, green apple

CHOCOLATE

Samana – Dominican Republic
Mango, cumin

NINE COURSE MENU

£295 PER PERSON

All prices are inclusive of VAT at the prevailing rate.

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HOW TO BOOK CHRISTMAS & NEW YEAR STAYS & DINING

TO BOOK YOUR STAY AT THE CONNAUGHT

T +44 (0)20 7107 8887 or
E reservations@the-connaught.co.uk

TO MAKE YOUR RESERVATION IN ESPELETTE

T +44 (0)20 3147 7103 or
E christmas@the-connaught.co.uk

TO MAKE YOUR RESERVATION IN HÉLÈNE DARROZE AT THE CONNAUGHT

T +44 (0)20 3147 7200 or
E helenedarroze@the-connaught.co.uk

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