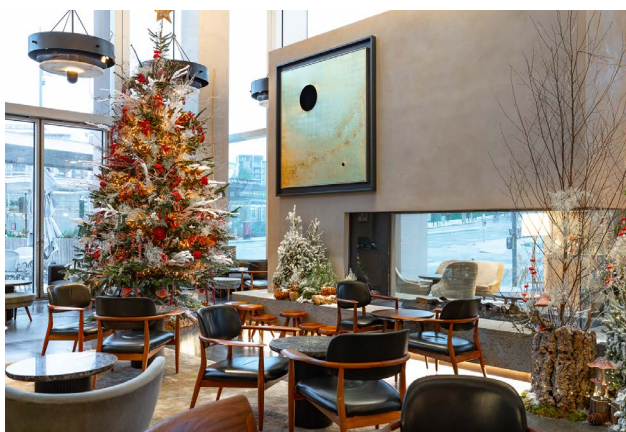


CHRISTMAS AT THE STRATFORD



KITCHEN E20 & THE LOUNGE

Kitchen E20 is a relaxed, all-day neighbourhood restaurant located on the ground floor, featuring an open kitchen dining bar. It also offers a weekly roster of live music and DJs. Perfect for: Christmas group dining at Kitchen E20 and drinks receptions at The Lounge.

CAPACITY: 40 guests (semi-private)



THE MEZZANINE

Our world-class, glamorous cocktail bar tucked away in the heart of The Stratford. Perfect for: private parties, DJs, entertainment, exclusive hire for large canapé and cocktail receptions or private dining.

CAPACITY: Seated 80 guests | Standing 130 guests



SPACE 7

Located on the 7th floor, this beautiful restaurant and bar area has breathtaking views overlooking the city and beyond. Complete with smaller tables, sofas and high bar chairs. Perfect for: parties and exclusive hires along with a sizeable terrace and garden.

CAPACITY: Seated 80 guests | Standing 100 guests



EVENT SPACES

Located on the mezzanine level, each space is flooded with natural light from the floor-to-ceiling windows. Our elegant, intimate spaces can be adapted to various layouts to suit your needs. Perfect for: private dining and canapé receptions.

CAPACITY: Seated 50 guests | Standing 70 guests



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

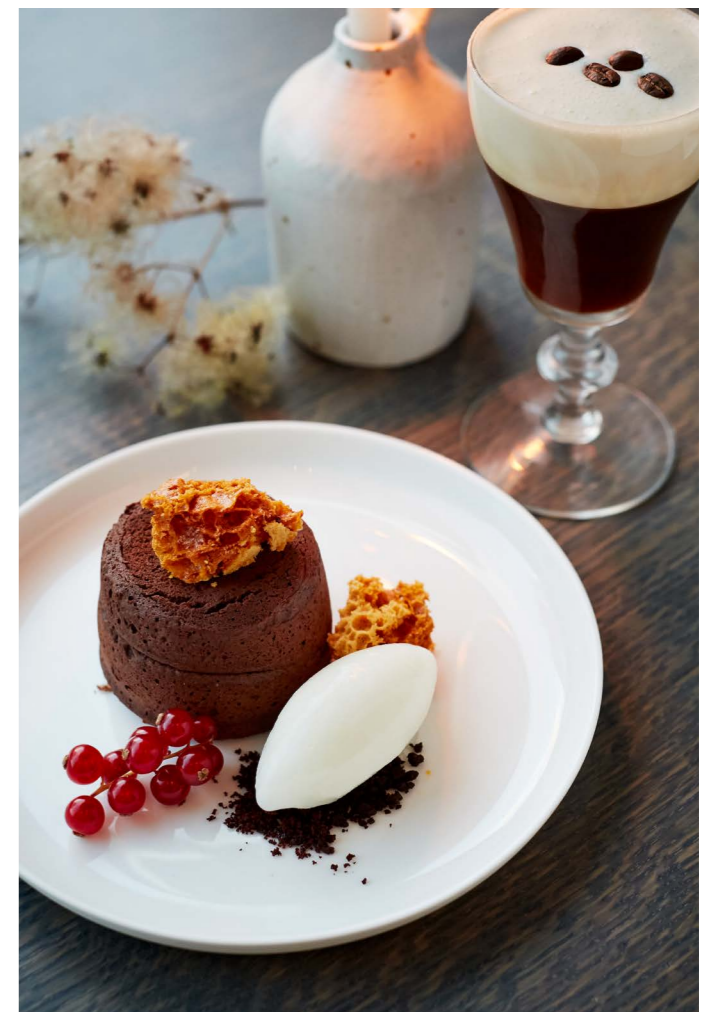
12.5% service charge on all food and beverage.

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.



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, freekeh, tahini dressing (ve)

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 (ve)
Buttermilk chicken, sesame slaw, baby corn

6.50 per bowl

Christmas pudding, brandy cream
Brioche donuts, cinnamon, chocolate sauce
Rice pudding, clementine, passionfruit

CANAPÉS

4 choices - 16pp | 6 choices - 22pp | 10 choices - 32pp

Cold

Seared tuna, wasabi, avocado, coriander
Pear, stilton & walnut tart (v)
Smoked chicken, ham & tarragon rilette
Buckwheat blini, seabass ceviche, keta, coriander
Jacket potato, smoked salmon, crème fraîche, 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, gruyère & plum tomato 'croque monsieur' (v)
Hoisin duck croquette, cucumber, coriander
Parsnip bhaji, pear chutney (ve)

Sweet

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

LUNCH & DINNER Menu 1

Starter

Curried parsnip & apple soup (ve)
Smoked chicken & ham hock terrine, spiced pear, 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' (ve)

Dessert

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

Additional cheese course (£12 supp)

Coffee & mince pies

LUNCH & DINNER Menu 2

Starter

Herb crumpet, poached fig, goat's curd, lavender honey (v)
Spiced duck consommé, confit leg raviolo, 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, mulled wine
Cheddar, truffle & potato pie, white bean purée, 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
Warm chocolate fondant, pistachio ice cream

Additional cheese course (£12 supp)

Coffee & mince pies



CONTACT US

EVENTS ENQUIRIES
events@thestratford.com

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

Find out more:

THESTRATFORD.COM | [@THESTRATFORD](https://www.instagram.com/THESTRATFORD)

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