CHRISTMAS AT THE
GREAT NORTHERN HOTEL

G.N.H.

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THE GREAT NORTHERN HOTEL AT CHRISTMAS

Celebrate this festive period in the beautiful and cosseting surroundings of The Great Northern Hotel; an exquisitely re-imagined 5-star boutique hotel in London’s King’s Cross, one of the city’s most vibrant and culturally exciting quarters.

The hotel is the first choice for the discerning traveller seeking thoughtful hospitality and exceptional cuisine. It is home to one of London's most celebrated destination restaurants, Plum + Spilt Milk, which serves Modern British cuisine from highly-acclaimed chef, Mark Sargeant. Also located in the hotel is the GNH Bar; a glamorous cocktail bar, with a breathtaking interior.
After a frosty winter’s day in the city, guests will receive a personalised tartan-topped stocking filled with a host of indulgent treats including pistachio and clotted cream biscuits, sea salted caramel truffles, and strawberry and champagne preserve from Fortnum & Mason, which they can enjoy in the comfort of their room. Benefiting from the architectural heritage of the hotel, these rooms exude elegance and grace, where original Italianate architecture has been sensitively complemented with timelessly elegant interiors.

**Festive Spirit Package**

**THIS CHRISTMAS, THE GREAT NORTHERN HOTEL HAS PARTNERED WITH ONE OF THE UK'S MOST FAMOUS DEPARTMENT STORES**

**FORTNUM & MASON**

Established in 1707

The ‘Festive Spirit Package’ is priced from £235 per night per room, (minimum 1 night stay) includes personalised stocking. Available for stays during the 1st November - 23rd December & 26th December - 30th December 2016
Plum + Spilt Milk, one of London’s finest destination restaurants, is situated on the first floor of the GNH. Under the direction of celebrated Michelin-star winning chef, Mark Sargeant, the cuisine is Modern British with menus changing throughout the year. The design of the restaurant is stunningly beautiful and has won several coveted international awards. The service is critically acclaimed for being attentive yet relaxed.

FESTIVE PARTY MENU
by Mark Sargeant

Plum + Spilt Milk

29th November - 30th December
11.30am - 11pm

RESERVATIONS@PLUMANDSPILTMILK.COM
WWW.PLUMANDSPILTMILK.COM  T: 020 3388 0818
FESTIVE PARTY MENU

Appetisers for the whole table to share -
Nocellara del Belice olives, smoked beetroot dip & Mey Selections’ beef croquettes (£6 per person)

STARTERS
Spiced carrot soup, cumin yoghurt
Atlantic prawn, shaved fennel & orange salad
Brandied chicken liver, pork & pistachio terrine, plum chutney & toasted sourdough
Loch Fyne scallops, roasted cauliflower, samphire & sherry vinegar caramel (£9 supplement)
Crispy goose salad, chestnuts & sweet pickled cranberries (£8 supplement)

MAIN COURSES
Roast Norfolk bronze turkey, chestnut stuffing, pigs in blankets & cranberry sauce
Maple & bourbon-roasted Suffolk pork belly, red cabbage & Cox’s apple
Glazed fillet of Loch Duart salmon, tenderstem broccoli, chilli & garlic
Portobello mushroom, spinach & goat’s cheese Wellington
Fillet of Mey Selections’ beef, roasted celeriac, wild mushrooms & port sauce (£12 supplement)
Hazelnut-crusted fillet of halibut, butternut squash & black cabbage (£12 supplement)
All served with duck fat roast potatoes & seasonal vegetables

PUDDINGS
Poached pear & salted caramel sponge, Christmas pudding ice cream
Valrhona chocolate mousse with praline & pecans
Lemon buttermilk pudding, blackberries & honey shortbread
Champagne & clementine jelly, frosted cranberries (£5 supplement)
A selection of British artisan cheeses, plum chutney & oatcakes (£6 supplement or £10 as an extra course)

Tea, coffee & mince pies

£39.50 PER PERSON INC VAT
Romantically designed to stimulate and nourish the traveller by redefining the idea of the classic station bar. Oversized chandeliers, cut glass mirrors and a sensuously curved pewter bar set the scene for the guests, regulars and passers by who soak up the vibrant atmosphere.

Open from breakfast until after midnight on week nights (2am at weekends).

Seasonal, imaginative menus by Mark Sargeant
(small plates, nibbles, Sunday brunches).

Classic and signature cocktails.

Regular live music and recognised DJ nights.

An outside terrace with views across the new King’s Cross Square.

GNH Bar is the ideal location for any festive celebration.
Also available for exclusive hire, the main bar space occupies a maximum capacity of 120 standing and 44 seated.

For more intimate event requests, the mezzanine which overlooks the bar, is also available for private reservation.