

Winter Magic in the Sky: L'oscar London's Christmas Tale

Experience the magic of the festive season this year at L'oscar London, where you can indulge in celebratory menus at L'oscar Restaurant, along with the introduction of a brand-new Festive Afternoon Tea.

L'oscar London is delighted to announce its Christmas theme for this year: "Winter Magic in the Sky", inviting guests on a journey where refined elegance meets ethereal beauty, creating an unforgettable Christmas experience.

From the beginning of November, guests who visit L'oscar London will be greeted by suspending cloud formations, adorned with twinkling lights to create a dreamlike skyline that evokes a Christmas ambiance. The focal point of the Cloudscape theme will be a majestic Christmas tree, covered with glistening frozen crystals, evoking a sense of **winter magic in the sky**. The hotel's façade, will see a graceful arrangement of suspending Christmas lights across the grade II listed building, set to be unveiled in mid-November.

Festive Flavours in the Clouds

A new Festive Afternoon Tea menu, is set to launch on 17th November and will run until January, priced at £59 per person. The Afternoon Tea birdcages will be embellished with flowers and foliage, creating a harmonious white and silver colour palette that mirrors the winter skyline theme of the hotel. Guests will indulge in a selection of treats prepared to reflect the twinkling wonders of the cloudscape. Guided by our Head Pastry Chef, these intricate structures will house a selection of delicate pastries and savoury bites, each crafted to feature snowy accents and subtle shimmers.

L'oscar London will unveil a selection of Christmas cocktails starting from mid-November. The bar will be serving timeless classics with a yuletide twist featuring delights such as mulled wine, hot toddy, and other cosy favourites.

Christmas Dining at L'oscar Restaurant

Executive Chef Arturas has crafted a triumphant five course menu and will be available on Christmas Day for lunch and dinner, **priced at £120 per person which includes amuse bouche, tea, coffee, and petit fours**. The first course presents **beetroot-cured salmon with smoked crème fraîche, quail egg, and crispy rye bread**. The second course features **duck and foie gras terrine accompanied by caramelised quince and parma ham on toasted brioche**. As a palate cleanser, guests will enjoy a **blood orange sorbet**. Main course includes the **organic turkey ballotine with all the traditional trimmings or the herb-crusted Cornish halibut with red cabbage and Champagne puree**. To conclude, guests can select between a **Christmas pudding with brandy sauce or a British cheese board**.

A Toast to Tomorrow

For those looking to celebrate the new year ahead, L'oscar London stands as the ultimate destination. Executive Chef Arturas has crafted a lavish five course menu, offered at **£120 per person**. The menu's highlights encompass a delectable **organic chicken and foie gras pate en croute**, accompanied by **port wine jelly and melba toast** for the first course. The second course presents **lobster tortellini, served with crème fraîche, lobster bisque foam, and sea vegetables**. A refreshing **basil sorbet** serves as the palate cleanser, paving the way for the choice between two main courses: **dry-aged cote de boeuf or pan-fried Cornish wild sea bass**. For the grand finale, guests can choose one of two delectable desserts – **a Valhrona Chocolate Tart or a winter citrus pavlova**. A live band will be in attendance, followed by a DJ to keep the festivities alive well into the early hours of the morning.

Additional Delights

Guests who have an overnight stay at the hotel will be greeted with festive welcome amenities and Christmas decorations in the bedrooms. These offerings include an assortment of seasonal treats, ranging from gingerbread cookies to homemade chocolates, accompanied by a bottle of Champagne. Throughout December, Christmas carols will be performed by choirs from local schools in the hotel lobby. Guests can relish in cups of hot chocolate and mulled wine, alongside mince pies and other seasonal delights.

About L'oscar London

L'oscar London is an exclusive luxury hotel and an architectural gem. The former headquarters of the Baptist Church has now been wonderfully restored and splendidly refurbished in all its Baroque glory by renowned French architect and designer Jacques Garcia. The hotel features 39 bedrooms of which 18 are suites and is accompanied by a selection of distinctive event spaces catering to both intimate gatherings and grand occasions. L'oscar harmoniously fuses a sophisticated French aesthetic with the historical tapestry of a British landmark. Imaginative detailing and meticulous design gives rise to a haven of timeless elegance within the heart of London.

About Michel Reybier Hospitality

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality. Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity, and simplicity. Whether in a hotel, a villa, or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' well-being and pleasure. This holistic approach is based on unforgettable experiences, where sport, food, wellness, and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment.

For further information please visit www.loscarlondon.com or [@loscarlondon](https://www.instagram.com/loscarlondon).

- **Festive Afternoon Tea** | £59 per person | November 17th – January 2023 | Monday to Sunday 14:30 – 17:00
- **Three Course Festive Menu** | £65 per person | November 24th – 31st January | Lunch and Dinner (not available on Christmas Day)
- **Christmas Day Menu** | £120 per person | 25th December | Lunch and Dinner
- **New Year's Eve Menu** | £120 per person | 31st December | Dinner only

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