

# THE CHANCERY

ROSEWOOD



## FESTIVE SEASON

MAKE IT A RITUAL  
24 NOVEMBER – 4 JANUARY

# Welcome to the festive season at *The Chancery Rosewood*, where timeless tradition meets the spirit of modern Mayfair.

From enchanting in-room touches to elegant culinary celebrations and thoughtfully curated experiences across London, every moment has been designed to inspire joy, connection and discovery. Whether you are joining us for a luxurious winter stay, a celebratory meal, seasonal wellness, or simply to savour the magic of Mayfair aglow with lights, we look forward to welcoming you to a truly memorable festive season.



# Contents

P4	Festive Musical Programme
P5	A Festive Season of Wonder
P6	Discover our Festive Kiosks
P7	A Sanctuary for the Season
P8	Christmas in Residence
P9	Gift the Extraordinary
P11	Festive Highlights
P13	Christmas & New Year's Highlights
P15	Serra
P18	Tobi Masa
P20	Jacqueline
P21	Eagle Bar



# Festive Musical Programme

## **CELEBRATING THE SOUNDS OF THE CITY**

Throughout the season, The Chancery Rosewood will host a special series of live performances beneath the Porte Cochère. Each evening at 6:00pm, a rotating lineup of choirs and instrumentalists from across London will perform for approximately thirty minutes, bringing the spirit of the season to life.

Presented in partnership with NTS, the independent London-born platform celebrated for championing emerging and boundary-pushing talent, this programme reflects our shared commitment to supporting local artists and enriching the guest experience with culturally resonant music rooted in the city we call home.





# A Festive Season of Wonder at The Chancery Rosewood

## MOMENTS MADE TO ENCHANT

This Christmas, The Chancery Rosewood invites guests to experience the magic of the season with a curated programme of festive delights, thoughtfully crafted by our dedicated Concierge Team. Whether you are seeking heart-warming family experiences, elegant seasonal excursions or exclusive opportunities to indulge in London's most enchanting holiday offerings, allow us to tailor a celebration that becomes a memory to treasure.

Our Concierge Team can arrange a variety of festive activities for families, including cookie-decorating workshops with our pastry chefs, bespoke ornament-making sessions, gingerbread house baking and building, storytelling with Father Christmas, and magical horse-drawn carriage rides through the city's twinkling streets.

For guests wishing to explore the very best of London during the season, we are delighted to organise personalised itineraries to iconic winter destinations. Enjoy VIP access to Winter Wonderland, reservations for ice-skating beneath the stars at Somerset House, tours of the capital's world-famous Christmas lights, or curated visits to festive concerts, ballet performances, and theatre shows.

Our Concierge Team can also secure exclusive experiences for discerning shoppers, including private after-hours appointments at Harrods and Selfridges, personal styling sessions with London's famed boutiques, and bespoke gifting services for those seeking something truly extraordinary.

At The Chancery Rosewood, the season is about more than celebration, it is about connection, enchantment and the joy of shared moments. Elevate your festive stay with seamless attention to detail, exceptional care and the rare touches that make Christmas not simply a holiday, but a wonder.



## DISCOVER OUR FESTIVE KIOSKS

Discover a world of re fined festive touches throughout The Chancery Rosewood this season. Beneath the warm glow of our holiday décor, guests will find three bespoke festive kiosks.

### THE CHANCERY ROSEWOOD PANTRY

The Chancery Rosewood Pantry invites you to explore a curated selection of artisanal treats and gourmet delights. This season, GSQ Pantry will also feature a range of festive favourites, including Mulled Wine, Festive Hot Chocolate, Gingerbread Men, Red Velvet Cupcakes and Mince Pies; the perfect indulgences for cosy winter moments or thoughtful takehome treats.

### THE TRAVEL DESK LONDON EDITION

After debuting at the legendary Hôtel de Crillon in Paris and travelling on to The Carlyle in New York, the Rosewood Travel Desk reaches its third destination: The Chancery Rosewood. This travelling concept celebrates the joy of global discovery and the timeless art of thoughtful journeys, filled with curated recommendations to help you experience the city not as a tourist, but as a local. Guests are invited to craft a bespoke itinerary with our team or send a keepsake postcard, designed by artist Joey Yu, through our Discovery Green post box. A charming memento of your London adventure.

### FLOWERBX

FLOWERBX wreaths, beautifully handcrafted to bring a touch of seasonal elegance into your home. Thoughtfully designed and exquisitely presented, they are the perfect way to elevate your celebrations.

## TRAVEL DESK

Out Exploring  
London.

Back tomorrow from 12pm.



# A Sanctuary for the Season

## THE RITUAL OF WELLBEING

At Asaya Spa, festive wellness invites you to slow down, restore balance, and embrace moments of calm amidst the season's energy. Unwind with bespoke treatments tailored to rejuvenate both body and mind, from deeply soothing massages to expert-led facials and restorative rituals. Between appointments, explore a curated selection of luxury wellness gifts and spa essentials. And for the ultimate present, purchase a Rosewood Gift Card to share the experience of The Chancery Rosewood with someone special.

*Family Swimming Hours:  
8.30am-10.00am & 4.00pm-5.00pm*





# Christmas in Residence

## YOUR HOME AWAY FROM HOME

Make The Chancery Rosewood your home this season with your very own Christmas tree in your room. Our team will take care of every detail so that you and your loved ones can enjoy the traditions of Christmas together.

*Christmas trees available on request*





# Gift the Extraordinary

**CELEBRATE LIFE'S  
MOMENTS WITH A GIFT  
BEYOND THE EXPECTED**

With no expiry date, a Rosewood Gift Card offers the freedom to enjoy exceptional experiences whenever the moment feels right. Give the gift of the extraordinary with a Rosewood Gift Card, available to purchase at the Concierge Desk. Offered up to £2,000 per card, gift cards may be redeemed at any participating Rosewood property for stays, dining, and spa experiences.



# FESTIVE HIGHLIGHTS



# A Taste of the Season

From day to night discover festive dining across The Chancery Rosewood. From Jacqueline's elegant afternoon tea and Serra's vibrant Mediterranean flavours to GSQ's refined all-day offerings, enjoy exquisite cocktails at Eagle Bar and the elevated Japanese artistry of Tobi Masa. A feast for every occasion and every sense.

## WHAT'S ON

Festive Afternoon Tea *at Jacqueline*

[VIEW MENU](#)

A Taste of the Season *at Serra*

[VIEW MENU](#)

White Truffle Dinner *at Tobi Masa*

[VIEW MENU](#)





# Christmas

Feast of the Seven Fishes *Christmas Eve at Serra*

[VIEW MENU](#)

Christmas Day Lunch *at Serra*

[VIEW MENU](#)

Festive Afternoon Tea *at Jacqueline*

[VIEW MENU](#)

# New Year's Eve

New Year's Eve Dinner *at Tobi Masa*

[VIEW MENU](#)

New Year's Eve *at Eagle Bar*

[LEARN MORE](#)

A la Carte *at Serra*

Live Entertainment *at Jacqueline*

# FESTIVE MENUS



# Serra



*From 24<sup>th</sup> November to 23<sup>rd</sup> December,  
12.00pm - 10.00pm*

## A TASTE OF THE SEASON

£95

*A curated three-course experience featuring shared starters and desserts,  
complemented by an à la carte main course.*

### STARTERS

Black Pig Ham Croquette, Porcini Purée and Pickled Mushrooms

Herb-Cured Bream, Preserved Tomatoes, Marjoram, Capers and Bottarga

Tomato Tart, Anchovies, Ewes' Curd and Za'atar

### MAIN COURSE

Wild Sea Bass, Carabineros and Shellfish Cioppino

Stuffed Bronze Leg Turkey, Pistachio and Pickled Quince

Grilled Hispi Cabbage, Whipped Ricotta and Bitter Winter leaves  
with Clementine dressing

### DESSERTS

Panettone and Pistachio Ice Cream

Chocolate Bodino, Clementine Mincemeat, Chantilly Cream and Brandy

Selection of Cheese (*supplement £10*)

Selection of Cheese and Port (*supplement £35*)

## FESTIVE MENU

## AT SERRA

24<sup>th</sup> December, 5.00pm - 10.00pm

# CHRISTMAS EVE FEAST OF THE SEVEN FISHES

£ 155

*An exquisite four-course menu inspired by the Italian tradition of the Feast of the Seven Fishes, served family-style for the table to share, enhanced with a considered selection of artisanal bar snacks.*

### SNACKS

Clam Croquette and Skordalia

### STARTER

Cured Red Mullet, Braised Radicchio di Treviso, Green Olives and Hazelnut Pesto  
Fried Baby Squid, Pickled Red Onion and Sea Herbs  
Hot Smoked Trout and Swiss Chard Spanakopita, Feta and Pomegranate

### INTERMEDIATE

St Austell Bay Mussels, Charred Leeks, Smoked Butter and Chermoula  
'Astakomakaronada' – Cornish Lobster Bucatini, Marinda Tomatoes and Oregano

### MAIN COURSE

Turbot, Sea Bass and Carabineros Cioppino with Grilled Focaccia  
*or*  
Smoked Bronze Leg Turkey 'Porchetta', Pistachio and Pickled Quince

*Both served with:*

Polenta, Braised Cavolo Nero and Truffled Jerusalem Artichoke Gratin

### DESSERT

Glazed Panettone, Mascarpone Ice Cream, Clementine Reduction and Caffè Corretto



## FESTIVE MENU

25<sup>th</sup> December, 1.00pm - 6.00pm

# CHRISTMAS DAY LUNCH

£ 250

## AT SERRA

*A Christmas Day celebration served family-style, with a generous procession of sharing dishes. The experience includes a beautifully crafted four-course menu, an exquisite amuse-bouche, and a curated cheese selection.*

### AMUSE-BOUCHE

Baccalà Mantecato Cannolo and Pickled Red Cabbage

### STARTERS

Cured Chalk Stream Trout, Fennel and Gordal Olive

Smoked Duck Breast Tonnato, Orange and Santorini Capers

Wild Mushrooms, Fried Polenta, Duck Egg and Pecorino

### INTERMEDIATE

Spiced bone broth with classic Tortellini/Agnolotti del Plin

Smoked Pumpkin Consommé with Pumpkin and Sage Tortelli

### MAINS

Roasted Bronze Turkey, Porchetta -Style Leg with Fennel Sausage,  
Pigs in Blankets, Canederlis, Crispy Truffle and Potato Cake

*or*

Olive Oil Poached Cornish Halibut, Cavolo Nero, Spiced Parsnip, Pickled  
Walnuts, Grilled Hispi Cabbage, Tahini, Green Harissa and Dukkha

### CHEESE

Stichelton Blue Cheese and Aged Port

### DESSERT

Christmas Pudding with Marsala Cream

*or*

Pistachio Yule Log

### COOKIES

Pignoli, Minced Pie and Melomakarona



# Tobi Masa

19<sup>th</sup> and 20<sup>th</sup> December, 7.00pm

## WHITE TRUFFLE DINNER

£495

*A rare winter indulgence: Join Master Chef Masayoshi Takayama for an intimate 20-seat White Truffle Dinner at his new culinary home, Tobi Masa.*

### FIRST COURSE

Toro Tartare Caviar with White Truffle on Toast

### SECOND COURSE

Scallop Cauliflower Gratin with White Truffle

### THIRD COURSE

Kanpachi and Potato Julienne

### FOURTH COURSE

Fish Noodle with Caviar, Shiso and White Truffle

### SUSHI

Chef's Selection Nigiri and Sushi Rolls

### DESSERT

Truffle Ice Cream



## FESTIVE MENU

31<sup>st</sup> December, 5.30pm - 8.30pm

### NEW YEAR'S EVE FIRST SEATING

£295

## AT TOBI MASA

#### FIRST COURSE

Toro Tartare Caviar (*individual*)

#### SECOND COURSE

Tuna Carpaccio Ponzu (*individual*)

#### THIRD COURSE

Kale Gobo Julienne Salad (*sharing*)

Watercress Beets Wasabi Slaw (*sharing*)

#### FOURTH COURSE

Beef Skewers (*sharing*)

Shrimp Tomato Fried Rice (*sharing*)

*Alternative Caviar Fried Rice (£200 additional charge)*

#### SUSHI COURSE

Chef's Choice of Nigiri and Sashimi

#### DESSERT

Yuzu Sorbet (*individual*)

31<sup>st</sup> December, 8.30pm - 10.30pm

### NEW YEAR'S EVE SECOND SEATING

£425 INCLUDING A  
GLASS OF POL ROGER NV

#### FIRST COURSE

Toro Tartare Caviar (*individual*)

#### SECOND COURSE

Kanpachi Truffle Potato Julienne (*individual*)

#### THIRD COURSE

Kale Gobo Julienne Salad (*sharing*)

Watercress Beets Wasabi Slaw (*sharing*)

#### FOURTH COURSE

A5 Wasabi Steak (*sharing*)

Shrimp Tomato Fried Rice with Salmon Ikura (*sharing*)

*Alternative Caviar Fried Rice (£200 additional charge)*

#### SUSHI COURSE

Chef's Choice of Nigiri and Sashimi

#### DESSERT

Truffle Ice Cream (*individual*)

*From 24<sup>th</sup> November to 4<sup>th</sup> January,  
1.00pm - 6.00pm*

## FESTIVE AFTERNOON TEA

£ 105

### ORIGINE COURSE

Festive Pandan Cheesy Cookie

Cinnamon Chai, Turmeric and Coconut Mousse

Ylang Ylang, Wasabi Ice Cream, Matcha Praline and Redcurrant

### TRADITIONAL COURSE

Barkham Blue Cheese, Grilled Chestnut and Candied Chestnut on Gingerbread

Black Truffle, Roasted Mushroom with Artichoke and Pecorino Cream on Marmite

Bread Cured Salmon, Chardonnay Jelly, Cream Cheese, Dill and Salmon Roe on Rye

Bread Turkey Breast with Cranberry Condiment, Mostarda di Cremona and Brie de Meaux on White Bread

### RAISINS SCONES AND PLAIN SCONES

Candied Orange Jam and Strawberry Jam with Clotted Cream

"Mince Pie" Cinnamon and Candied Fruits

"Forêt Noire" Cherry and Chocolate

"Mont Blanc" Chestnut and Blackcurrant

"Christmas Cake"

### CONTEMPORARY

Golden Caviar, Walnut and Potato





# Eagle Bar

21

31<sup>st</sup> December, 5.00pm - 2.00am

## NEW YEAR'S EVE FROM NEW HEIGHTS

Ring in the New Year with crafted cocktails, rare spirits and nightlong soundtrack from our in-house NTS Radio DJ. Welcome midnight with a champagne toast, perched high above Grosvenor Square, where panoramic views of the city provide a magical backdrop.

*An exceptional Champagne and festive caviar pairing is available*

*The minimum spend per reservation includes a Champagne toast:*

£1,500 for two guests

£3,000 for three to four guests

£5,000 for five to eight guests



THE  
CHANCERY  
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