



BROWNS HOTEL



Garrard Decorations

This December, Garrard, the first fine jeweller in the world, is creating a dazzling array of uniquely bejewelled festive decorations to adorn Rocco Forte's Brown's Hotel, the first hotel ever to open in London.

As a precursor to the 200th birthday year of Charles Dickens in 2012, Stephen Webster, Creative Director of Garrard, has looked to Dickensian Britain for inspiration, drawing on the idea of pockets, which feature heavily in the classic 'Oliver Twist'. As an alternative to Christmas stockings, Stephen has designed a unique Christmas Garrard raspberry red pocket exclusively for Brown's, overflowing with glittering Garrard 'jewels', that will be visible throughout the hotel.

For a chance to win a piece of jewellery from Garrard you are invited to guess "the lucky pocket" on the Brown's Christmas tree and make a donation.

All monies raised will be given to Great Ormond Street Hospital.

Forte Festivities

Located in the heart of Mayfair, Rocco Forte's Brown's Hotel is the perfect place in which to celebrate the festive season.

Roasting chestnuts, soft candlelight, glittering Garrard decorations, Christmas wreaths, outstanding British cuisine, glamorous private rooms and intuitive service guarantee a bejewelled Mayfair experience to remember.

Mark Hix, Director of Food and Marcus Verberne, Executive Chef, have created a range of tempting menus, using only the finest British seasonal ingredients.

For bookings and enquiries,
please contact the Christmas Office on +44 (0) 207 518 4166 or
E-mail Christmas.browns@roccofortehotels.com

Festive Afternoon Tea in The English Tea Room

Throughout December, The English Tea Room will be serving their award-winning Traditional Afternoon Tea with a bejewelled festive twist, to the accompaniment of the resident pianist playing well-known Christmas carols.

Bejewelled Festive Afternoon Tea – £39.50 per person

Served with a glass of Ruinart NV Champagne – £49.50 per person

Served with a glass of Ruinart Rosé Champagne – £52.50 per person

The Festive Afternoon Tea will be served from 2pm – 6pm Monday to Friday and 1pm – 6pm on Saturday and Sunday.

Please note that on Christmas Day, Afternoon Tea will be served from 2.30pm.

To make a booking please call +44 (0) 207 518 4006.

Advance bookings are highly recommended.

A discretionary service charge of 12.5% will be added to your bill

Christmas Eve Dinner in HIX at The Albemarle

Herb-baked Manx queenies

Trealy Farm cured meats with pickled alexanders

Mixed heritage beets with Ragstone goat's cheese and wild herbs

**

Roasted butternut squash soup

**

Honey-glazed leg of Jimmy Butler's free-range ham – carved from the trolley

or

Roast mallard with baked celeriac and elderberries

or

Pan-fried fillet of brill with a Dublin Bay prawn, leek and Charlotte potato broth

**

Yorkshire rhubarb trifle with King's Ginger liqueur

or

Valrhona chocolate mousse with Somerset eau de vie cherries

or

British farmhouse cheese board

**

Coffee with mince pies

£105 per person
inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill

Christmas Day Lunch in HIX at The Albemarle

A selection of canapés in The English Tea Room and a glass of Ruinart NV Champagne

**

Jerusalem artichoke and cep soup

**

Gamekeeper's terrine with red onion chutney

or

De Beauvoir smoked salmon "Hix cure"

or

Baked Dorset crab

**

Traditional roast Holly Farm free-range turkey carved from the trolley

or

Fillet of Aberdeenshire 28 day-aged beef with native lobster and seashore vegetables

or

Pan-fried fillet of sea bass with whipped celeriac and woodland mushrooms

**

Christmas pudding with brandy cream

or

Mulled wine poached pear with stem ginger ice cream

or

Colston Basset Stilton with port wine jelly

**

Coffee with mince pies

£245 per person

inclusive of VAT

Father Christmas will also be visiting with gifts for all the children

A discretionary service charge of 12.5% will be added to your bill

Christmas Day Dinner in HIX at The Albemarle

Winter vegetable soup with pearl barley

or

Pan-fried Manx queenies with hedgerow garlic butter

or

Wild rabbit brawn with Cox's apple, celery heart
and pickled walnut salad

**

Judy Goodman's roast goose with creamed Brussels sprouts and cranberries
carved from the trolley

or

Lancashire suckling pig with Cumbrian black pudding hash
and buttered Savoy cabbage

or

Herb-crusted fillet of halibut with surf clams and seashore vegetables

**

Clementine and Amedei chocolate Eton mess

or

Hindeleap Brut jelly with Yorkshire rhubarb
and clotted cream ice cream

or

Blue Monday with Hix Oyster Ale cake
and quince jelly

**

Coffee with mince pies

£115 per person
inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill.

HIX at the Albemarle is open for breakfast, lunch and dinner
throughout the rest of the festive season, with a full à la carte menu.

New Year's Eve in HIX at The Albemarle

A selection of canapés and a glass of Ruinart NV Champagne

**

Treacle-cured salmon with pickled fennel and cucumber

2008 Meursault Les Grands Charrons, Domaine Philippe Bouzereau

**

Gamekeeper's broth with pearl barley and Laphroiaig single malt

or

Peppered fillet of Aberdeenshire beef with watercress and Scrumpty-battered bone marrow

**

Herb-roasted rack and slow-cooked shoulder of Warwickshire lamb with baker's potatoes

or

Pan-fried fillet of cod with lobster hash and sugar beet tops

2007 Gevrey Chambertin Vieilles Vignes, Domaine Tortochot

**

Baked Alaska with Julian Temperley's eau de vie cherries

or

Amedei chocolate pudding with mince pie ice cream

**

British farmhouse cheese board

**

Coffee with truffles

After dinner try your hand at the Black Jack and Roulette tables to win an exciting array of gifts and dance the night away to live blues, swing and jazz.

£295 per person
inclusive of VAT

Dress : Black Tie

Inclusive of wines and a glass of Ruinart NV Champagne on arrival and at midnight. The evening starts at 8pm, with music and dancing until 1.30am. A discretionary service charge of 12.5% will be added to your bill

HIX New Year's Eve with Don Ruinart in The Donovan Bar

For those who prefer a relaxed setting, yet still wish to see in the New Year in style, The Donovan Bar provides the ideal destination.

The evening includes a glass of chilled Don Ruinart 1998 Champagne on arrival, as well as a selection of light dishes, served tapas style.

**

Dublin Bay prawns with mayonnaise
Mixed beets with Ragstone goat's cheese and wild herbs
Peppered fillet of Aberdeenshire beef
with watercress and Scrumpy-battered bone marrow

**

Butternut squash dumplings
with purple sprouting broccoli and pickled walnuts
Fillet of Kingairloch red deer with bashed neeps and haggis
Pan-fried Orkney scallops with whipped cauliflower

**

Sea buckthorn berry posset
Amedei chocolate mousse with a hazelnut wafer
Blue Monday with Eccles cake
Champagne and Yorkshire rhubarb jelly
Cornish sea salted caramel ice cream

After dinner try your hand at the Black Jack and Roulette tables to win an exciting array of gifts and dance the night away to live blues, swing and jazz.

The evening starts at 9pm, with music and dancing until 1.30am.

£140 per person
inclusive of VAT

Dress: Bejewelled

A discretionary service charge of 12.5% will be added to your bill

Festive Parties and Feasts

Brown's Hotel provides a glamorous setting for festive celebrations. Each of the six private dining rooms boasts an abundance of natural daylight, beautiful antique furnishings and high ceilings.

We can tailor make your Christmas celebration for from ten to seventy guests seated or for up to one hundred and twenty for a cocktail reception. Why not host your bespoke Christmas lunch, dinner or even afternoon tea at Brown's hotel this year to make it a party to remember.

If your booking is for a party of eight to fourteen people, we have a selection of **feast menus** to choose from. This is an innovative and interactive festive dining concept and guests can choose from a Suckling pig feast, Roast shellfish feast, Elwy Valley lamb feast or Swainson House corn-fed chicken feast.

Mark Hix and Marcus Verberne will offer a series of special festive menus, using only the finest seasonal ingredients. The hotel's sommelier has carefully compiled a list of wines and Champagnes from which to choose and should you wish to have a bar offering festive cocktails, this can also be arranged.

All of this, along with exceptional service, make Brown's Hotel the perfect location for all festive celebrations.

A dedicated Events Manager is on hand to tailor-make Christmas parties, with attention being given to the smallest details that make the biggest difference.

Christmas decorations, luxury crackers and Christmas trees can all be arranged.

To make a booking, or for further information, please contact the Private Dining department on +44 (0)207 518 4163 or E-mail jatkins@roccofortehotels.com

Glittering Garrard Christmas Experience

For the ultimate luxury Christmas experience arrive at Brown's Hotel in style in a unique Rolls Royce Phantom V Sedanca 1964. Enjoy a decadent private Festive Bejewelled Afternoon Tea for two before heading to Garrard, the world's first jeweller, to meet with Creative Director, Stephen Webster, for a personal appointment to create a bespoke piece of jewellery just for you.

Stephen will work with you and involve you in all stages of the design process, creating a piece of jewellery that you will cherish forever.

After your appointment, you are invited to borrow a glittering piece of Garrard jewellery to wear for the evening before you return to your luxurious Suite at Brown's where a magnum of Ruinart Vintage Champagne will be waiting for you to celebrate this once in a life time bejewelled experience.

Rates start from £7000 for a Classic Suite, from £8000 for a Deluxe Suite and £10,000 for The Hellenic Suite – The Royal Suite.

Terms and conditions apply.

The Ultimate Festive Indulgence

With the chic boutiques of Bond Street, the West End theatre district and many of London's leading attractions including ice-skating in Hyde Park's Winter Wonderland, a short walk away, Brown's Hotel is London's premier address for the festive season. Children staying on Christmas Eve will experience a host of festive activities and special treats, including a visit from Father Christmas.

Christmas Offer – Up to 1/3 off

Book two nights or more in the heart of Mayfair and receive up to 1/3 off per night.

The offer includes full English breakfast, served to you in HIX at the Albemarle or in your room and allows you to experience the festive season in luxurious style.

Rates start from £272 (single) or £283 (double) for an Executive Room - per room, per night - and are inclusive of the 1/3 reduction.

Bejewelled Christmas and New Year's Eve Offer

Enjoy a night of luxury with a bottle of Ruinart NV Champagne, a bejewelled welcome amenity from our pastry chef, an upgrade subject to availability and breakfast in HIX at the Albemarle or in your room.

Rates start from £330 per night for two guests.

Spend the night in luxury and celebrate with loved ones, friends or all the family

Festive Family Celebration:

Book a Deluxe Room or Classic Suite and receive:

Complimentary interconnecting or adjoining room for the children

Full English breakfast for all the family

Children receive a range of gifts and festive treats including a
hardback copy of Charles Dickens' 'Oliver Twist' or 'A Christmas Carol'

Children under three eat free and under 12 receive a 50% discount on the menus

Rates start from £599 per night for two Deluxe Rooms and from
£1,400 per night for a Classic Suite and interconnecting Executive Room.

All the above packages are valid throughout the festive season until 13 January 2012
and are subject to availability. Rates quoted are exclusive of Value Added Tax.

To make a booking or for further information
on other festive accommodation packages
please call +44(0)207 493 6020 or 0800 988 4040,
E-mail reservations.browns@roccofortehotels.com
www.roccofortehotels.com

Give a little luxury - ideal Christmas presents

Rocco Forte's Brown's Hotel offers a wide range of gift experiences one can purchase directly at the hotel or visit www.roccofortehotels.com

The English Tea Room's award-winning Traditional Afternoon Tea for two – £79

Treat a friend or loved one to our delicious award-winning Afternoon Tea served in the traditional English Tea Room.

Three course set dinner for two, including bottle of wine in HIX at The Albemarle – £86
Indulge in this outstanding British seasonal menu using carefully sourced local ingredients, surrounded by stunning artworks by contemporary British artists including Tracey Emin.

NuBo Ultimate Facial for ladies or men – £100

Enjoy a facial that encourages healthy skin metabolism and self-repair, leaving skin firmed, lifted and rejuvenated by NuBo's ultra-powerful anti-ageing system

Dazzling Diamond Seasonal Pedicure – £95

This uniquely indulgent pedicure includes a NuBo Diamond Peel and Reveal exfoliation on the feet, a festive foot soak with cinnamon and mica and a Frankincense foot wrap, before the nails are buffed and painted.

Weekend Treats Accommodation Package – from £500

The experience includes 2 weekend nights accommodation in a Classic Room, full English Breakfast, a bottle of Ruinart Champagne on arrival, late check out until 2pm, upgrade subject to availability and either two cocktails in The Donovan Bar, a 'London Luxury' shopping VIP card or a two course set dinner in HIX at The Albemarle.

For more information or to purchase a gift experience please call the hotel directly or visit www.roccofortehotels.com

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