

BRIDGE *OF* *dreams*



VICINITY



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BOOK NOW ✨

Welcome ✨

Delight the senses this Christmas & New Year at Vicinity, the ultimate drinking & dining destination in London with views sure to wow everyone.

With contemporary décor, friendly service, and floor-to-ceiling windows showcasing breathtaking views of Tower Bridge and the River Thames, Vicinity offers the perfect setting to host your corporate festive events, drinks receptions, or a sit-down lunch or dinner to enjoy with family or friends.

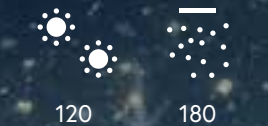
We look forward to welcoming you for spectacular celebrations this Christmas.

Javed Sidah

Restaurant Manager

Dine ✨ WITH AN ICON

Your window to London with magnificent floor-to-ceiling windows and a spectacular bar. Jaw-dropping views of the River Thames and Tower Bridge, whether you sit inside our modern restaurant, or outside on The Terrace where you'll have access to a private bar, exclusive fire pit tables, and under-cover heating.



Vicinity – The Restaurant



Vicinity – The Terrace



Festive ✨

BAR PACKAGES

WELCOME DRINKS

- 1 Bottle of House Red/House White £70
- 2 Bottles of House Red/House White £130

SPARKLING WINE

- 2 Bottles of Prosecco £85
- 4 Bottles of Prosecco £160

CHAMPAGNE

- 2 Bottles of Lanson £140
- 3 Bottles of Lanson £250

BEERS, COCKTAILS & SOFT DRINKS

- 10 Beers £55
- 5 Cocktails £60
- 10 Soft Drinks £40

DRINKS PACKAGES

CLASSIC | £35

- A Glass of Prosecco
- Half Bottle of House Wine
- Half Bottle of Mineral Water

PREMIUM | £45

- A glass of Lanson Champagne
- Half Bottle of Premium Wine (£45 tier)
- Half Bottle of Mineral Water

DELUX | £55

- A glass of Lanson Champagne
- Half Bottle of Fine Wine (£65 tier)
- Half Bottle of Mineral Water

18+ Drinkaware.co.uk

GET IN TOUCH TO BOOK

+ 44 (0)20 7206 762
hello@vicinitylondon.co.uk

*** Festive ***

LUNCH & DINNER

Our festive lunch & dinner set menu is perfect for smaller celebrations, a pre-panto dinner, or a post-shopping treat.



LUNCH

2 Courses from **£30pp** | 3 Courses from **£35pp**

DINNER

2 Courses from **£45pp** | 3 Courses from **£50pp**

DATES

Thursday 21st November - Tuesday 24th December

Available daily

Lunch: 12 noon - 3pm | Dinner: From 5pm

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STARTERS

Spiced Butternut Squash Soup Warm and cosy with crispy potato croutons, garden peas, chives, herb oil & a swirl of soya yoghurt (VG/GF)

Beetroot-Cured Salmon Gin-cured salmon with candy beet shavings, pickled watermelon, whipped feta, pea shoots & crunchy pitta crisps

Ham Hock Terrine Chunky ham terrine with sharp piccalilli, chicory salad, pickles & crostini on the side

MAINS

Wild Mushroom-Stuffed Guinea Fowl Tender guinea fowl wrapped around mushrooms, served with seasonal root veg & a redcurrant jus (GF)

Slow Braised Beef Melt-in-your-mouth beef in masala wine gravy, with bacon lardons, pearl onions, mushrooms, creamy mash & sautéed kale (GF)

Roast Stone Bass Golden roast bass with prawns in a rich shellfish bisque, parsley mash, kale & herb oil (GF)

Festive Tagliatelle Tossed with wild rocket pesto, sautéed sprouts & chestnuts, topped with vegan Italian-style cheese (VG)

The Ultimate Festive Turkey Sandwich, a grilled turkey patty + sage & onion sausage patty, stacked with crispy bacon & cranberry sauce in a toasted brioche bun, served with sweet potato fries & a pot of turkey gravy on the side

DESSERTS

Panettone Bread & Butter Pudding Rich and festive, served warm with a scoop of Christmas pudding ice cream (V)

Spiced Plum Pavlova Crisp meringue nests with soft roasted plums & fluffy Chantilly cream (V)

Chocolate & Mimosa Cheesecake Silky chocolate with a hint of orange — dairy-free, gluten-free, and full of flavour (GF/VG)

NB. menu subject to change due to product availability.

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans.

(GF) indicates Gluten Free. (N) indicates Nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see [here](#) for full T&Cs.

✧ ✧ *Festive* ✧ ✧
COCKTAILS

— 14.00 EACH —

PROSECC HO HO HO

Beefeater rhubarb & cranberry gin,
orange juice, grenadine, prosecco,
strawberry & cranberries

GINGLE BELLS

Tanqueray gin, Campari, lemon juice, orange juice,
simple syrup, nutmeg & maraschino cherry

MISTLETOE MOJITO

Bacardí Carta Blanca, cranberry juice,
soda water, grenadine, lime juice, simple syrup,
fresh mint & cranberries

GINGERBREAD MERRY-TINI

Baileys Irish cream, Frangelico, ginger syrup,
espresso, cinnamon, rosemary leaf

NAUGHTY OR SPICE

Captain Morgan spiced rum, Cointreau,
lime juice, Angostura, vanilla syrup, orange juice,
lime, cranberries & mint

CLAUSMAOPOLITAN

Absolut Citron vodka, Cointreau, Amaretto,
cranberry juice, sugar syrup, lime juice,
cranberries & rosemary

✧ MOCKTAILS ✧

— 9.00 EACH —

SANTA'S PASSION

Fever-Tree Lemonade, raspberry syrup,
lime juice, raspberries

RUDOLPH'S TREAT

Fever-Tree ginger ale, lemon & lime soda,
grenadine, maraschino cherries



*Cocktails pictured are examples. Ingredients and presentation may vary.

*** Festive *** AFTERNOON TEA

To get you in the Christmas spirit, we've given our classic Afternoon Tea a festive makeover, full of traditional flavours and magical treats. Served on our iconic Tower Bridge stand, of course!



£55PP

Add a glass of English sparkling wine £10

Add a glass of Lanson Pere Et Fils Champagne £15

DATES

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BOOK NOW *

SWEETS

Fluffy Victoria sponge

Rich chocolate Yule log

Buttery mince pies

Spiced gingerbread Christmas trees

SCONES

Freshly baked scones,
served with preserves & clotted cream

SAVOURIES

Whipped Stilton crostini with honey, celery ribbons,
walnuts, grapes & chives (V)

Wild mushroom & truffle arancini – golden, crisp and rich with flavour (V)

Beetroot gravadlax open sandwich with dill pickles & cream cheese

Turkey, rocket & cranberry finger sandwich – a bite of Christmas in every bite

SERVED WITH YOUR CHOICE OF TEA OR COFFEE

Please ask your server for today's selection



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Christmas Day

*** IN VICINITY ***

If you're spending the most magical day of the year in London or upstairs at The Tower Hotel, make sure you book for our decadent 3 course Christmas Day menu. So sit back, relax, and let us do the cooking this year.

3 COURSES FOR £125

incl. a glass of Champagne on arrival

£80PP | CHILDREN (12 and under)

Wednesday 25th December

To confirm a Christmas Day booking, full pre-payment is required.

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*** STARTERS ***

Spiced butternut squash soup, crispy potato croutons, peas, chives, herb oil, soya yoghurt (vg) (gf)

Beetroot gravadlax, cured salmon with candy beetroot shavings, pickled watermelon, whipped feta cheese, pea shoots and pitta crisps

Ham hock and piccalilli terrine, curly endive, red chicory, pickle and crostini

*** MAINS ***

Roast turkey Ballontine, pigs in blankets, turkey jus, roast potatoes, carrots and parsnips, Brussel sprouts, chestnuts, and cranberry sauce

Roast sirloin of beef, Yorkshire pudding, red wine jus, roast potatoes, carrots, parsnips, Brussel sprouts, chestnuts and horseradish

Roast stone bass, shellfish bisque, prawns, parsley mash, sautéed kale, herb oil. (gf)

Beetroot wellington, roast potatoes, carrots, parsnips, Brussels sprouts, chestnuts, and cranberry sauce, served with a rich vegetable jus (vg)

*** DESSERTS ***

Panettone bread butter pudding, Christmas pudding ice cream (v)

Chocolate and orange pavlova, meringue with chocolate and orange ice cream, candied peel, and blood oranges (v)

Whipped Stilton cheese crostini, honey, celery julienne, chives, walnuts and black grapes (v)



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New Year Eve

IN VICINITY

Celebrate New Year's Eve at Vicinity where you can enjoy the spectacular view of London while ringing in the new year.

6 COURSES £175PP

Includes a glass of prosecco on arrival, and a glass of Champagne at midnight

DATE

Tuesday 31st December

To confirm a New Year's Eve booking, full pre-payment is required.

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BOOK NOW

AMUSE-BOUCHE

Truffled Mushroom Arancini Crisp risotto bites with earthy wild mushrooms & truffle oil (V)

STARTERS

Pan-Fried Scallop On saffron risotto with braised leeks, Champagne cream & herb oil (GF)

Chicken Liver & Cognac Parfait Served with Parma ham crisps, toasted brioche, red onion chutney & lamb's lettuce

Celeriac Velouté Silky celeriac soup with wild mushrooms, truffle oil, crispy potato croutons & fresh chives (VG/GF)

TO REFRESH

Raspberry Sorbet With sparkling wine & peach purée (V/GF)

MAINS

Fillet of Beef Pan-fried and served with woodland mushrooms, Madeira jus, brioche croute, dauphinoise potatoes, buttered spinach & glazed carrots

Roast Halibut With mousseline potatoes, braised leeks, keta caviar & a chive Champagne sauce (GF)

Pumpkin Cannelloni With sage, roast cherry tomato fondue, toasted pine nuts, basil oil & vegan Italian-style cheese (VG)

DESSERTS

Vanilla Panna Cotta With spiced roast plums, Amaretto-plum syrup & crisp meringue (V/GF)

Spiced Rum & Dark Chocolate Bomb A rich, festive treat with a warming finish (V)

Chocolate & Raspberry Torte Served with raspberry sorbet (GF/VG)

TO FINISH

Coffee & Chocolate Truffles



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Stay WITH US

Once your celebrations have drawn to a close after an evening of fun and festivities, why not treat yourself with an overnight stay in the contemporary The Tower Hotel, located upstairs. Take the elevator "home" to one of the 801 spacious bedrooms...

Choose from Standard or Executive rooms, or treat yourself (go on, it is Christmas after all!) to one of our Suites, complete with extra living space (for all those gifts you've just bought), plus your own bathrobe, slippers, Nespresso coffee machine, and more, to really help you step into Christmas comfortably. Why not add-on a delicious breakfast to help start your day in the most leisurely way possible.

Find out more about The Tower Hotel [here](#).

GET IN TOUCH

with our friendly Sales Team to secure our Best Flexible Room Rates and to tailor-make any packages or group discounts, perfect for your needs. You could also add-on special extras for you, your family, or guests, such as breakfast, or Christmas Day dinner.



Location

The clue is in the name... The Tower Hotel proudly stands next to the iconic Tower Bridge, neighbouring the quaint St Katharine Docks marina, the River Thames, and The Tower of London. So, wherever you stand in the hotel, you're guaranteed to be offered one of the most stunning views of London.

We're also proud of our superb transport links, with easy access to central London, Canary Wharf, the Excel Centre, and London City airport; meaning you're never too far away from a spot of world-class Christmas shopping on Oxford Street, catching a show in the West End, or discovering one of the many trendy Christmas markets along the Thames.

The Tower Hotel simply makes for the ultimate base for discovering the best of London this festive season.



Close to Tower Hill and London Bridge underground stations

BOOK NOW ✨



Terms & Conditions

TO MAKE A BOOKING

Confirmation of your private event or party, will be as per the quote proposal and contract you receive from the Events Team. Should the conditions of the contract not be met, then the booking will automatically be released, and any deposits forfeited.

To confirm a Christmas Day or New Year's Eve booking, full pre-payment is required. For other festive bookings of 8 or more guests in one of our bars or restaurants, a £20 per person deposit is required within 7 days (Festive Lunch & Dinner, Festive Afternoon Tea, Festive Bottomless Brunch, Restaurant & Bar Packages). Should no deposit be received, then the booking will be automatically released. A discretionary service charge of 13.5% will be added to your bill.

All prices are per person and inclusive of VAT at the prevailing rate, excluding entertainment provided by external suppliers. Confirmations and receipts will be forwarded to you as confirmation of booking. Final payment for any accommodation booked must be paid at the same time as event final payments.

For bookings of 10 rooms or more, a rooming list is required 14 days prior to arrival.

CANCELLATION POLICY

Deposits, part payments and full payments are not refundable and non-transferable under any circumstances. We recommend that you take out event insurance to cover you in the case of cancellation. If the event needs to be cancelled by Clermont Hotel Group, an alternative date will be offered, or a full refund given without liability to the hotel.

Should minimum numbers not be reached on your

chosen party night, the hotel reserves the right to offer an alternative function. Minimum numbers will apply to private parties.

Please discuss your specific requirements with our events manager.

FOOD AND DRINK

Pre-orders for meals will be required. Pre-orders for wines are also advisable to ensure your preferred choice is available on the night.

FOOD ALLERGIES AND INTOLERANCES

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Please note that our kitchen and food service areas are not nut free or allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination.

All weights are approximate before cooking.

GENERAL INFORMATION

Minimum numbers apply for shared party functions. Should the number of guests drop below this, the event will be transferable to another date.

Unfortunately, special seating arrangements cannot be guaranteed. Small parties may be grouped and seated together. The hotel reserves the right to amalgamate events to ensure minimum numbers. Minimum age for guests attending evening functions is 18 years.

All details are correct at the time of going to print and are subject to alteration without prior notice. Any damage caused by any guests will result in charges being levied.

All music and entertainment will cease at the set time according to the individual hotel's permitted licensing hours.



GET IN TOUCH

Got a question? Or would like to book?
Drop us a line. We'd love to hear from you.

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VICINITY