

The Newman
FITZROVIA, LONDON

Christmas 2026



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CHRISTMAS AT THE NEWMAN

This year marks a special milestone for us as we celebrate our very first Christmas at The Newman.

Nestled in the heart of Fitzrovia, The Newman comes alive for the festive season. Whether you're joining us for cocktails at Gambit Bar, a festive feast at Brasserie Angelica, or a winter escape in one of our beautifully appointed rooms, we invite you to make The Newman part of your festive story.

Here's to the beginning of a new tradition.



FESTIVE DINING AT BRASSERIE ANGELICA

Celebrate the season over a festive menu designed for sharing and savouring. Featuring seasonal ingredients and refined flavours, Brasserie Angelica offers the perfect setting for everything from leisurely lunches to evening celebrations throughout December.

[Book a table](#)



FESTIVE DINING MENU

1-24 DECEMBER

Festive drink on arrival

Canapé

Roast figs, goat's curd and spiced chutney
Beetroot tartare, horseradish on seeded rye cracker

Starter

House-smoked trout terrine
Lingonberry compote, grilled sourdough
Chestnut velouté, roast butternut squash and sprout tops

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets
Curried parsnip Wellington, cranberry and Brussels sprouts (v)

Dessert

Christmas pudding with brandy ice cream (vg available)
Mince pies

£100 per person

[Book a table](#)



CHRISTMAS DAY MENU

25 DECEMBER

Festive drink on arrival

Canapé

Roast figs, goat's curd and spiced chutney
Beetroot tartare, horseradish on seeded rye cracker

Starter

House-smoked trout terrine
Lingonberry compote, grilled sourdough
Chestnut velouté, roast butternut squash and sprout tops

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets
Curried parsnip Wellington, cranberry and Brussels sprouts (v)

Dessert

Christmas pudding with brandy ice cream (vg available)
Mince pies

£150 per person

[Book a table](#)



CHILDREN'S FESTIVE DINING MENU 1-25 DECEMBER

Starter

Chicken noodle soup
Char-grilled halloumi with cranberry cous cous salad

Main

Roast turkey, thyme potatoes and honey-glazed carrots
Haddock goujons, mushy peas and mayonnaise
Tomato and basil rigatoni, parmesan

Dessert

Chocolate chip brownie with vanilla ice cream
Mini doughnuts with raspberry sauce and custard

£40 per child

[Book a table](#)



FESTIVE PRIVATE DINING

1 NOVEMBER - 25 DECEMBER

Celebrate the season with colleagues, clients, friends or family at The Newman.

From intimate gatherings to festive celebrations, enjoy seasonal menus, warm hospitality and a welcoming atmosphere in the heart of Fitzrovia.

For group bookings and bespoke events, our team will be delighted to create a celebration tailored to your occasion.

[View private spaces](#)

[Enquire now](#)



FESTIVE PRIVATE DINING MENU

Starter

House-smoked trout terrine
Lingonberry compote, grilled sourdough
Chestnut velouté, roast butternut squash and sprout tops

Main

Norfolk Bronze turkey, traditionally garnished
Roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets
Roast sea trout, wild mushrooms
Curried parsnip Wellington with cranberry and Brussels sprouts (v)

Dessert

Christmas pudding with brandy ice cream (vg available)
Plum and orange trifle
Mince pies

Christmas Package: £190 per person

Room hire
Welcome glass of champagne
3 course meal
Half a bottle of red or white wine
Still or sparkling water
Minimum numbers: Little Taland 10 | Taland 18.

[Enquire now](#)



FESTIVE STANDING RECEPTION MENU

1 NOVEMBER - 25 DECEMBER

Canapé 5 each

Duck liver mousse, redcurrant on toasted brioche

Pork & apricot sausage rolls

Beetroot tartare, horseradish, seeded rye cracker (v)

Pigs in blankets, mustard sauce

Popcorn cajun chicken, spiced mayonnaise

Vegetable arancini, aioli (v)

Smoked salmon blinis, dill crème fraîche

Devilled eggs, caviar (gf)

Small Bowls (Warm): 7.5 each

Roast turkey

Rösti & redcurrants (v)

Chestnut velouté, roast squash and sprout tops (v)

Haddock goujons, house slaw

Aubergine schnitzel, green romesco sauce (vg)

Warm spiced ginger pudding with brandy custard

Caramel cheesecake and Josper grilled peaches

Chocolate fudge cake with coffee cream (free-from)

[Enquire now](#)



GAMBIT BAR PRIVATE EVENTS

1 NOVEMBER - 25 DECEMBER

Celebrate the festive season at Gambit Bar, our stylish private event space designed for memorable gatherings.

Whether you're hosting a Christmas party, drinks reception, networking event or end-of-year celebration, Gambit Bar offers a contemporary setting for up to 100 guests. With a flexible layout, seasonal food and drinks, and warm, attentive service, it's the perfect place to bring colleagues, clients, friends or family together.

[Enquire now](#)



NEW YEAR'S EVE DINING

31 DECEMBER

Bid farewell to the year with an unforgettable lunch or dinner at Brasserie Angelica.

Enjoy a specially curated menu showcasing seasonal ingredients and contemporary flavours, served in a lively and elegant setting.

Gather with friends and loved ones as we count down to midnight and toast to the year ahead.

[Book a table](#)



NEW YEAR'S EVE MENU

31 DECEMBER

Glass of champagne on arrival

Amuse bouche

Cauliflower and caviar velouté

Starters

House smoked duck breast, spiced apple & currants

Octopus carpaccio, sea vegetables & smoked mayonnaise

Wild mushroom gougère (ve)

Mains

Poached turbot, sauce Choron

Beef fillet tournedos Rossini

Root vegetable Wellington, chestnut velouté (ve, gf)

Desserts

Cranberry & chestnut Mont Blanc

Brown sugar tart with crème fraîche sorbet

Chocolate & clementine mousse, praline

£200 per person

[Book a table](#)



CHILDREN'S NEW YEAR'S EVE MENU 31 DECEMBER

Starters

Pork and apricot sausage rolls, sweet mustard
Cranberry & feta tart with green bean salad

Mains

Chicken Kiev with steamed broccoli & potato rösti
Grilled salmon, pappardelle in a cream cheese sauce
Mushroom macaroni cheese

Desserts

The Newman sundae with strawberry coulis,
caramel popcorn & whipped cream
Cookies & cream layer cake

£40 per child

[Book a table](#)



NEW YEAR'S EVE PARTY

31 DECEMBER

Celebrate New Year's Eve at Gambit Bar from 9pm - 3am, where expertly crafted cocktails, live music and an electric late-night atmosphere set the stage for an unforgettable evening.

Toast the arrival of the new year at midnight and welcome 2027 in the heart of Fitzrovia.

[Buy a ticket](#)



FESTIVE IN FITZROVIA

This year marks a special milestone as we celebrate our very first Christmas at The Newman. Join us in the heart of Fitzrovia for a festive escape, where thoughtful hospitality and seasonal dining come together to create a memorable Christmas in London.

Enjoy an overnight stay, a leisurely Christmas Day lunch or dinner at Brasserie Angelica and breakfast the following morning, with thoughtful festive touches for the whole family. Whether you're gathering with loved ones or looking for a relaxed Christmas celebration, here's to the beginning of a new tradition at The Newman.

[Book your stay](#)



NEW YEAR, NEWMAN

Ring in the New Year with an unforgettable stay at The Newman. Enjoy an overnight escape, an exceptional New Year's Eve dinner at Brasserie Angelica, followed by a celebration into the night with access to Gambit Bar's New Year's Eve party.

Raise a complimentary glass of champagne at midnight before waking to a leisurely breakfast on New Year's Day.

[Book your stay](#)



GIFT VOUCHERS

Give the gift of The Newman this festive season. From elegant gift vouchers to carefully curated experiences, our collection has been designed to bring joy, create memorable moments and make every celebration feel truly special.

[View gift vouchers](#)

