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 fig, goat's curd, spiced chutney (v)

Beetroot tartare, horseradish on seeded rye (vg)

Starter

House-smoked trout terrine, pickled cucumber, grilled sourdough

Roast butternut squash, sprout tops, chestnut velouté (v)

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets

Root vegetable Wellington, cranberry stuffing, 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 fig, goat's curd, spiced chutney (v)

Beetroot tartare, horseradish on seeded rye (vg)

Starter

House-smoked trout terrine, pickled cucumber, grilled sourdough

Roast butternut squash, sprout tops, chestnut velouté (v)

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets

Root vegetable Wellington, cranberry stuffing, 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 couscous salad

Main

Roast turkey, thyme potatoes, 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 - 24 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, pickled cucumber, 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
Roast sea trout, wild mushrooms
Root vegetable Wellington, cranberry stuffing, 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 Talland 10 | Talland 18.

Enquire now





FESTIVE STANDING RECEPTION MENU

1 NOVEMBER - 25 DECEMBER

Canapé 5 each

Duck liver mousse & redcurrants on toasted brioche
Pork & apricot sausage rolls
Beetroot tartare, horseradish, seeded rye (vg)
Pigs in blankets, mustard sauce
Popcorn chicken, spiced mayonnaise
Wild mushroom arancini, aioli (v)
Smoked salmon blinis, dill crème fraîche
Devilled eggs, caviar (gf, v)

Small Bowls (Warm): 7.5 each

Roast turkey, rösti & redcurrants (v)
Roast butternut squash, sprout tops, chestnut velouté (v)
Haddock goujons, house slaw
Crispy layered aubergine, green romesco sauce (vg)

Warm spiced ginger pudding with brandy custard
Caramel cheesecake and spiced pears
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
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 & apricot sausage rolls, sweet mustard

Cranberry & feta tart, 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

