

# FESTIVE SEASON AT 45 PARK LANE

**45 PARK LANE:** Christmas at 45 Park Lane adds a contemporary alternative to the London festivities. The relaxed and effortlessly stylish interiors, combined with a central Mayfair location, make this the perfect base for a sophisticated holiday season.

**THE TREE:** 45 Park Lane has commissioned one of England's most innovative sculptors Jill Berelowitz to create a 12 foot high bronze Christmas tree, unveiled on Saturday 24 November. 45 Park Lane's Christmas tree will be adorned with over a hundred bronze fir cones, and the small sculptures will also be gifted to guests staying at the hotel for Christmas as a keepsake of their stay.

The new Christmas tree will be fashioned from a Norway spruce, molded and cast by the traditional lost wax method. Hand cast in yellow and white bronze, the fir cones will hang from the tree branches on silk velvet ribbon. The tree will be topped with two bronze 'Stellar' figures holding a golden star with outstretched arms.

In association with Ackerman Studios, Berelowitz will also be exhibiting a newly created body of works titled 'Osmosis' at 45 Park Lane, opening November 8, 2018 running over the new year through to January 28, 2019.

**CUTcakes & Tea:** Following the successful launch of CUTcakes & Tea earlier this year, California born executive chef David McIntyre has used classic festive favourites to adapt the American afternoon tea menu from 1 December. A selection of delicious bites will include fried turkey & buttermilk bisquets with cranberry chutney, wild mushroom tart with black truffle and Maple & bacon macarons, accompanied by a clementine & Tahitian vanilla milkshake. All American classics follow with cola cake & caramel corn and graham cracker s'mores, along with special cake pops; candied pecan & maple syrup and spiced pumpkin.

Festive CUTcakes & Tea is priced at £55.00 per person, and is served Monday to Saturday at 2.30pm and at 3.30pm and on Sundays at 3.30pm.

**BAR 45:** To celebrate Christmas in style, BAR 45 will be serving 'Holly Christmas' from the Negroni Trolley, kept in an American oak barrel for eight weeks.

This signature Christmas Negroni cocktail uses nutmeg, clove and vanilla infused homemade soda served with a dry orange and clove garnish. Bitter

and light, it contains gin, vermouth and Campari, which suffuses the drink with the warm, coquelicot red of the holiday season.

**CUT:**

On Christmas Eve and Christmas Day, CUT at 45 Park Lane will welcome musicians and singers to entertain throughout the season, with live performances taking place during the special three course lunch menus.

The Christmas Eve and Christmas Day three-course lunch menus are priced at £165 per person and £195 per person, respectively.

**RESERVATIONS:**

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