

CONRAD®  
LONDON ST. JAMES

The Pem.

CELEBRATE THE FESTIVE SEASON IN LUXURY  
AT SALLY ABÉ'S THE PEM  
AND CONRAD LONDON ST. JAMES



Credit: Food Story Media

### [Festive season at The Pem](#)

Nestled amongst London's greatest landmarks in the heart of Westminster, award-winning Sally Abé is back at it again with The Pem's luxury Christmas and New Year menus, and they are not ones to miss. Using only the best of seasonal, British produce, the restaurant will be open on [Christmas Day](#) for lunch, and on [New Year's Eve](#) for a celebratory dinner, with spectacular one-off set menus for each.

Throughout December, The Harben, The Pem's private dining room, will also be offering the 'Taste of the Pem' tasting menu and outstanding pre-selected 3-course menus, or, for the

ultimate culinary experience, Chef Sally Abé and her team can create a fully bespoke menu for any private festive celebrations.

## **CHRISTMAS DAY**

For sustenance after singing at a carol service at neighbouring Westminster Abbey, or to escape the frosty air, guests will be welcomed into the warmth of Conrad London St. James' The Pem for a selection of beautifully crafted canapés to begin a festive fine dining experience like no other on Christmas Day.

Seizing the opportunity to make the most of excellent winter ingredients, Chef Sally Abé will be offering guests the choice of extraordinary dishes such as 'Honey Glazed Saddleback Ham with Wiltshire truffle, St. Ewe rich yolk and tarragon', 'Shorthorn Beef Wellington' or 'Five Bird Ballotine with Pomme fondant, kalettes and cranberry'. It wouldn't be Christmas without a Christmas Pudding or a Yule Log, and The Pem covers both of these options with its 'Christmas Pudding Parfait' and 'Caramelia Yule Log', followed by 'Coffee with Petit Fours' to finish. Prices start at £195pp for the lunch.

## **NEW YEAR'S EVE**

For those wishing to see off 2023 in the heart of Westminster, Chef Sally Abé will make the most of The Pem's newly renovated kitchen to showcase her culinary genius with a showstopping New Year's Eve menu, priced at £220pp.

To kick off the evening, guests will be offered a glass of Bollinger Special Cuvée Brut NV and canapés, before moving on to a stunning four-course feast, with dishes such as 'Cured Halibut with lemon caviar, smoked buttermilk and dill', 'Oyster Barquettes a l'Americaine with Wiltshire truffle, Kirkham's Lancashire, coral' and 'Fallow Deer Grand Veneur Roasted beets, red verjus, smoked chestnut'. This delicious feast will be topped off with a 'Manjari and Hazelnut Paris Brest with Tonka bean, toasted praline and white Port', followed by coffee and petit fours.

Guests are invited to continue the celebrations in Conrad's Hedgerow Cocktail Bar or Blue Boar Pub, before heading down to the riverside amongst the glittering lights to watch the iconic London fireworks display.



Credit: 7Fifty

The Pem has recently reopened following an extensive kitchen refurbishment. The restaurant is set within the iconic Westminster hotel, Conrad London St. James, with a spectacular and spacious main dining room seating 70, as well as The Harben, a private dining room which seats 22 guests for a more private celebration. Having opened in July 2021, The Pem has built a strong reputation for its exceptional dishes and has become one of the premier dining destinations in Westminster. Within its first year of opening, The Pem was identified as 'One to Watch' and the restaurant was included in this year's National Restaurant Awards Top 100.



The Harben Room

To book for Christmas day, [click here](#).  
For New Year's Eve, [click here](#).

The Pem  
22-28 Broadway, London SW1H 0BH

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Reservations Tel: +44(0) 0203 301 8080

Opening Hours:

Lunch: 12.00-2.00pm

Dinner: 6.00-9.30pm

Instagram: [@thepemrestaurant](https://www.instagram.com/thepemrestaurant)

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For press enquiries, please contact Red Kite PR:

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#### About The Pem:

The Pem is Sally Abé's fine dining restaurant set within the Conrad London St James, thoughtfully constructed with an art deco inspired design, with a spectacular and spacious main dining room seating 70, and The Harben private dining room seating 22 guests. The restaurant name is inspired by suffragette Emily Wilding Davison, whose family used the pet name 'Pem' for her and celebrates generations of pioneering women leading from the front. The Pem was awarded 'One to Watch' at the National Restaurant Awards 2021

#### About Conrad Hotels & Resorts

Spanning five continents with over 40 properties, [Conrad Hotels & Resorts](#) has created a seamless connection between bold design, impactful experiences and curated contemporary art to inspire the conscientious traveler. Conrad is a place where guests are empowered to explore through intuitive service and experiences that authentically connect them with local culture. In addition to its award-winning hotel offerings, the brand also features an expanding residential portfolio combining sophisticated design, best-in-class amenities and purposeful service in inspiring destinations. Experience Conrad Hotels & Resorts by booking at [conradhotels.com](https://conradhotels.com) or through the industry-leading [Hilton Honors app](#). [Hilton Honors](#) members who book directly through preferred Hilton channels have access to instant benefits. Learn more about Conrad Hotels & Resorts at [stories.hilton.com/conradhotels](https://stories.hilton.com/conradhotels), and follow the brand on [Facebook](#), [Instagram](#) and [Twitter](#).