

HOTEL CAFÉ ROYAL

LONDON

Christmas with a twist at Cakes and Bubbles at Hotel Café

By Royal by Albert Adrià



Cakes & Bubbles, the world-renowned dessert destination by Albert Adrià at Hotel Café Royal, unveils a new collection of creations for Christmas 2025, featuring edible baubles, delightful cocoa reindeer cakes, mini gingerbread men and panettone ice cream.

For the 2025 festive season, Mr Adrià presents three hand-finished treats to take away including a Christmas Reindeer crafted from royal cocoa chocolate with a spiced almond praline filling; a box of mini Gingerbread Men; and a box of Christmas Bauble cakes. Each box includes four varieties: milk chocolate with orange and almond praline, dark chocolate with coffee and tonka praline, dulce chocolate with spiced almond praline and white chocolate filled with mince pie and almond praline.

Guests dining at Cakes & Bubbles can also enjoy a selection of new seasonal cakes, from a Vegan Christmas Plum Cake served with vegan yogurt and candied fruits to a slice of Bûche De Noël, a refined reinterpretation of the classic yule log made with cherry sorbet, chocolate ice cream and a tonka foam. A special panettone ice cream infused with the Cakes & Bubbles homemade panettone has also been added to the menu, capturing the beloved Italian Christmas tradition in frozen form.

For those wishing to indulge in a tasting experience, the Sweet Bubbles Festive Set Menu showcases a selection of Cakes & Bubbles classics such as the Mandarin Cake, Yuzu Waffle, Baklava Pistachio Pillows, Golden Egg Flan, C&B Cork and Raspberry After Eight. Seasonal additions include the Vegan Christmas Plum Cake and mini Gingerbread Men, with the option to enjoy the menu alongside a glass of Veuve Clicquot Brut NV.

Uniquely situated at the meeting point between Mayfair and Soho, Hotel Café Royal is one of the key landmarks in London to soak up the magic of Christmas. Beyond the Cakes & Bubbles offering, those visiting the hotel will be delighted with a wide range of festive options. From ballet performances in the lobby and live music in the Café Royal Grill, to indulgent menus, a Winter Terrace, spa escapes, and family storytelling. The hotel's festivities will run from 6th November 2025 to 4th January 2026.

- ENDS -

Cakes & Bubbles is open from 11am – 9pm, Tuesday – Thursday
11am – 10pm, Friday – Monday.

CAKES & BUBBLES PRICE LIST

TAKEAWAY

- Christmas Reindeer – £40
- Christmas Baubles – £22
- Mini Gingerbread Men Box – £17

EAT IN

- Vegan Christmas 'Plum' Cake – *Slice £6 | Full £20*
- Panettone Ice Cream – *£10*
- Bouche de Noël / Frozen Dessert Slice – *£10*
- Sweet Bubbles Christmas Set Menu - *£60 per person | £75 per person with Champagne*

For more information or to book, please visit: hotelcaferoyal.com/eat-drink/cakes-bubbles

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NOTES TO EDITORS

Hotel Café Royal: Located between Mayfair and Soho, Hotel Café Royal stands as an iconic London landmark, uniting timeless elegance with modern sophistication. Featuring 159 guestrooms and suites, exceptional dining experiences, and the award-winning Akasha Holistic Wellbeing Centre, it remains the capital's quintessential address for luxury and celebration.

For press enquiries, please contact LM Communications at hotelcaferoyal@lm-communications.com