



Christmas Events The Waldorf Hilton, London 2026



CONTENTS



FESTIVE BANQUET MENU



FESTIVE CANAPES



FESTIVE BOWL FOOD



DRINKS MENU

A Warm Festive Welcome

Hello, I'm Chef Malcolm, Executive Chef at The Waldorf Hilton, London. It's my pleasure to introduce our festive collection, thoughtfully crafted to make your celebrations truly memorable. Showcasing the finest seasonal produce and classic festive flavours, our menus are designed to bring people together. Whether you're joining us for a festive lunch, or a grand Christmas celebration, my team and I look forward to welcoming you to the Waldorf this holiday season.



Festive Banquet Menu

Choose one unique starter, main course and dessert to be served for the whole group

Starter

Pine Scented Cured Salmon, Clementine & Cinnamon Gel

Marbled Game, Thyme & Juniper Terrine, Spiced Pear Chutney

Butternut Tart, Honey Roasted Parsnip Puree, Ginger Bread Crumble **VG**

Main Course

Slow-Cooked Jacob's Ladder, Port & Winter Herb Reduction, Brussels Sprouts with Chestnuts, Pancetta & Smoked Cream Mash

Pan-fried Sea bass, Potato Anna, Sprouting Broccoli, Tomato Herb Butter Sauce, Caviar Dill Oil

Traditional Roasted Turkey, Roasted Carrots, Parsnips, Brussels Sprouts, Goose Fat Roasted Potato, Pigs in Blankets, Cranberry Gravy

Wild Mushroom Orzo, Cranberry Crumb, Parsnips Crisp **VG**

Pumpkin, Potato & Leek Pithivier, Champagne & Chive Cream Sauce **V**

Desserts

Christmas Pudding with Brandy Butter

Chocolate Tart, Cherry Compote, Vanilla Cream **VG**

Honey, Mascarpone & Chestnut Cake, Clementine Gel & Candied Chestnut

End With

Mince Pies, Selection of Chocolate Truffles, Pate de fruits
£5.00 pp additional charge

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



Event Canapes

£6.00 per canape



Cold

Smoked Salmon Tartlet, Dill Crème Fraîche, Caviar

Duck Rillettes Cone, Spiced Plum Gel

Chicken Liver Parfait, Brioche, Fig Compote

Smoked Trout Rillettes, Rye Crisp

Celeriac Remoulade on Seeded Cracker **VG**

Mushroom Pâté, Truffle Oil, Toast **VG**

Hot

Cod Brandade Croquette, Crispy Panko, Lemon Aioli

Venison & Chestnut Sausage Roll, Redcurrant Gel

Short Rib Mini Brioche, Smoked Ketchup

Brie & Black Truffle Honey Tartlets

Crispy Polenta Cube, Porcini Cream, Rosemary Salt

Desserts

Milk Chocolate & Candied Chestnut Cup

Mini Mince Pies with Crème Anglaise

Selection of Macaroons

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



Event Bowl Food

£9.00 per dish

Cold

Turkey & Cranberry Pressed Terrine, Pickled Vegetables, Brioche Crumb
Smoked Salmon & Potato Salad, Crème Fraiche, Capers, Dill, Lemon Zest
Lobster & Avocado Cocktail, Poached Lobster, Avocado Mousse, Citrus Gel,
Micro Coriander

Burrata & Heritage Tomato, Confit Tomatoes, Basil Oil, Aged Balsamic
Winter Grain Bowl, Pearl Barley, Roasted Squash, Sage, Pumpkin Seeds **VG**

Hot

Turkey, Pigs-in-Blankets & Stuffing, Cranberry Jus, Brussels Sprouts
Braised Beef Cheek , Creamed Potato, Red Wine Jus
Roasted Cod, Chestnut Purée, Winter Greens, Brown Butter Sauce
Slow-Cooked Lamb Shoulder, White Bean Ragout, Salsa Verde, Lamb Jus
Roasted Squash, Chestnut & Sage, Lentils, Maple Glaze, Crispy Onions **VG**

Desserts

Mini Mascarpone & Honey Yule Log, Crunchy Meringue
Dark Chocolate Ganache, Orange Segment & Clementine Gel **VG**
Mini Christmas Pudding, Brandy Sauce

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.

Drinks Menu

Full wine list available upon request



White Wine

Barnabe, Chardonnay, France	£45
Vigneti Fantinel, Pinot Grigio, Borgo Tesis, Italy	£51
Cloudy BAY, Sauvignon Blanc, New Zealand	£75

Rosé Wine

Château la Gordonne, France	£50
Whispering Angel Rose, Provence France	£65

Red Wine

Barnarbe, Pinot Noir, France	£45
Alma Mora, Malbec, Argentina	£55

Sparkling Wine

Bottega Millesimato Spumante Brut, Prosecco, Italy	£55
Louis Pommery, England	£80

Champagne

Pommery Brut Royal, France	£100
Pommery Brut Rosé, France	£120
Pommery Brut Blanc de Blancs, France	£145
Pommery Brut Grand Cru Royal, 2008	£199

[Click here for our full drinks selection including soft drinks, beer, cider, cocktails, mocktails and spirits.](#)

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



BOOK NOW

WaldorfLondon_Events@hilton.com

+ 44 (0) 207 750 4042

waldorf.hilton.com

Aldwych | London | WC2B 4DD | UK

