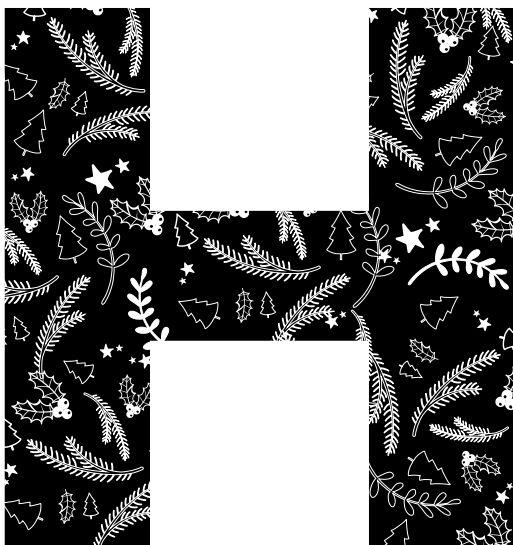




A HILTON LONDON METROPOLE CHRISTMAS TALE



For your large Christmas party bookings.



Hilton
LONDON METROPOLE



FESTIVE BEGINNINGS

Fireplaces are getting lit up, and decorations are hung. It's Christmas!

Looks like you've been good this year and made it onto Chef Paul's Nice List! It's said that Christmas is the most wonderful time of the year, so why don't you come by and celebrate it with us?

Without further ado, we're happy to share our delicious conference and events menus!

There will be plenty of choices to treat yo'elf, with three tasty set menu's plus three yummy vegan menus. Our mains just get better and better! How about a taste of our maple glazed duck breast? Served on chesnut creamed potato. Delish!

With that in mind, shall we take a look?





THE MYRHH MENU

£60.00

OPTION 1

CIDER MARINATED SALMON LOIN

Pea shoots, veloute and crisp fried
shrimp croquette
(478 kcal)

BREAST OF FREE RANGE CHICKEN

On truffle infused parsnip puree,
mushroom crusted fondant,
thyme jus (499 kcal)

PRUNE & FUDGE BREAD AND BUTTER PUDDING **V**

Brandy butterscotch sauce
(357 kcal)

OPTION 2 - VEGAN

CIDER MARINATED BUTTERNUT **VE**

Pea shoots, veloute and crisp fried
aubergine croquette
(166 kcal)

BROCCOLI AND CHICK PEA TIAN **VE**

Truffle infused parsnip puree,
mushroom crusted fondant, thyme
reduction (282 kcal)

DARK CHOCOLATE TORTE **VE** Mandarin gel (210 kcal)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 3% discretionary service charge will be added to your bill, plus VAT.



THE
FRANKINCENSE
MENU

£70.00

OPTION 1

**HERB CRUSTED WEST COAST
SCALLOP AND MONKFISH**

Wilted kale, vermouth and fennel
cream (256 kcal)

MAPLE GLAZED DUCK BREAST

On chesnut creamed potato, braised
sweet red cabbage, carrot linguini,
sage gravy (445 kcal)

VANILLA BEAN CHEESECAKE V

Christmas spice compote (461 kcal)

OPTION 2 - VEGAN

**HERB CRUSTED PORTOBELLO
AND OYSTER MUSHROOMS VE**

Wilted kale, sweet vinegar reduction,
soya and piquillo
(185 kcal)

**MAPLE GLAZED TOFU ON
CHESTNUT CREAMED POTATO VE**

Braised sweet red cabbage, carrot
linguini, sage and sunflower seed
pesto (257 kcal)

VANILLA PANNA COTTA VE

Winter berries, caramel, blackberry
puree (204 kcal)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 3% discretionary service charge will be added to your bill, plus VAT.



THE GOLD MENU

£80.00

OPTION 1

POT ROASTED SUSTAINABLE HALIBUT

Shrimp and crab potato salad,
salmon crackling, tarragon
cucumber salsa (291 kcal)

FILLET AND CHEEK OF BEEF

Parsnip potato compression, hispi
cabbage, glazed carrots, sauce
mistral (381 kcal)

WARM CHOCOLATE PUDDING **V**

Milk chocolate mousse, fudge sauce,
salted caramel popcorn (581 kcal)

OPTION 2 - VEGAN

POT ROASTED BABY AUBERGINE

VE Scallion and caper potato salad,
sweet potato crackling, tarragon
cucumber salsa (262 kcal)

TIAN OF CAULIFLOWER **VE**

Onion fritter, parsnip potato
compression, hispi cabbage, glazed
carrots, sauce mistral (355 kcal)

DARK CHOCOLATE TIAN **VE**

Whipped chocolate mousse, fudge
sauce, salted caramel popcorn
(210 kcal)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 3% discretionary service charge will be added to your bill, plus VAT.



ADDITIONAL INFORMATION

DRINKS

FOR OUR DRINKS MENU CLICK [HERE](#).

DRINKS PACKAGES ARE AVAILABLE UPON REQUEST,
INCLUDING WINE, BEER AND SOFT DRINKS.

INDIVIDUAL BOTTLES ALSO FOR SALE.

BOOKING INFORMATION

THIS MENU IS AVAILABLE THROUGHOUT NOVEMBER,
DECEMBER AND JANUARY.

PRIVATE EVENT SPACES ARE AVAILABLE TO BOOK.

A NON REFUNDABLE DEPOSIT IS REQUIRED UPON BOOKING.

FULL PREPAYMENT IS REQUIRED TO CONFIRM BOOKING.

ANY BOOKINGS MADE BY THE END OF AUGUST WILL RECEIVE
A COMPLIMENTARY WELCOME DRINK AND ONE NIGHT STAY
FOR THE ORGANISER.

TABLE NOVELTIES ARE AVAILABLE AT £5.00 PER PERSON.

A CHRISTMAS TREE IS NOT INCLUDED IN THE VENUE.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All spirits are served in 50ml, fortified wines in 50ml. Wines served in 175ml, 125ml and 250ml are available on request. A 3% discretionary service charge will be added to your bill, plus VAT.



TWINKLING MOMENTS

So Get your Christmas spirit in - or a glass of
prosecco - and join Chef Paul's Table this season
for an un-fir-gettable evening!

What are you waiting for?
Book now and have a christmas gathering
to remember!



