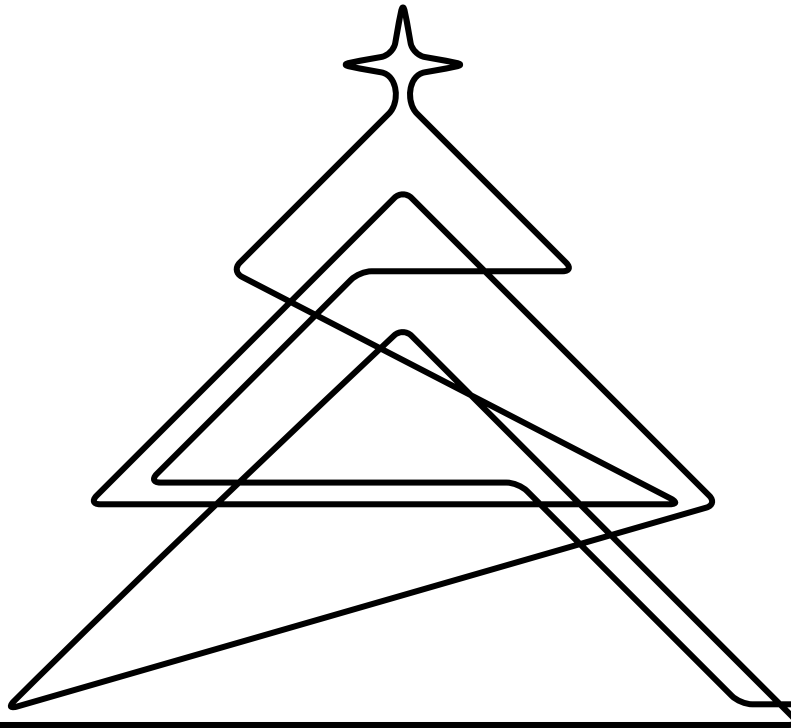




BELIEVE
IN
Magic

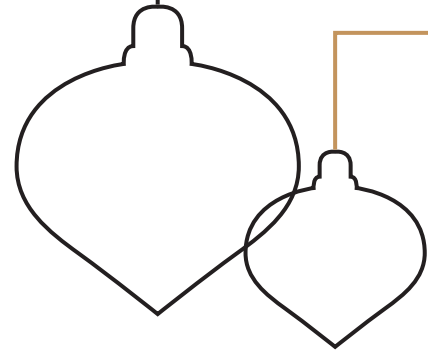
THE FESTIVE SEASON AT
COMO METROPOLITAN LONDON

2024 - 2025



Rediscover London this December, a city of enchantment. Whether you're exploring the famous festive markets, or searching for the perfect gift in Knightsbridge, Belgravia or Mayfair, you will find COMO Metropolitan London and COMO The Halkin the ideal urban retreats. Enjoy our special packages and festive dining, designed to ignite magical experiences for you and your loved ones.

We are pleased to inform you that we can accommodate a variety of dietary needs, including vegan and vegetarian preferences. Our team is committed to providing a diverse and inclusive dining experience, and we take pride in offering a range of options to suit different dietary requirements.



CANAPÉ MENU

£32 per person (selection of five canapés per person)
£45 per person (selection of eight canapés per person)

Salmon and cream cheese blini

Duck mousse and dry apricot tartlet

Truffle vichyssoise

Brie rolls

Black pudding and poached pear cake

Mushroom and celeriac tartlet

Gordal olives stuffed with red martini gel

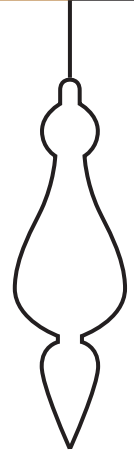
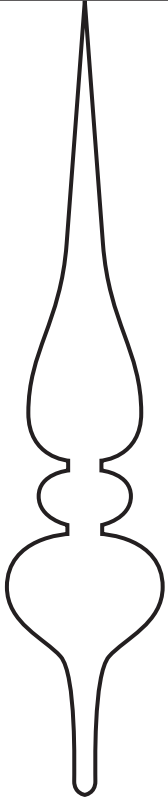
Fish cake toast with whipped egg yolk mayo

SWEET CANAPÉS

Mini Christmas pudding

Mini carrot cake

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THREE-COURSES CHRISTMAS MENU

£75 per person

STARTERS

Textures of pumpkin

Miso marinated salmon
almond soup, purple potato chips

Trio of beetroots V
baby radish, lotus and sherry dressing

MAIN COURSE

Grilled cod
baby leeks, mustard and dill sauce

Turkey
apricot puree and Cavolo Nero

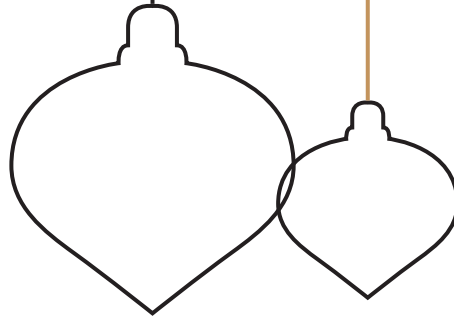
Mushroom and celeriac tartlet V

DESSERT

Christmas pudding

Chocolate ring and crème anglaise

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FIVE-COURSE TASTING MENU

£105 per person

APPETISER

Date, feta and spinach salad with walnuts and pomegranate dressing

ENTRÉE

Lamb terrine sandwich with harissa mayo and crispy onion

FISH COURSE

Grilled octopus with spicy red mojo, gremolata and kale

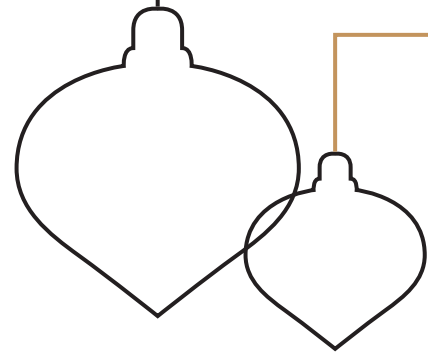
MEAT COURSE

Beef fillet, pommes Anna and foie and mushroom puree

DESSERT

Mandarin tart with spiced cream cheese mousse

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CHRISTMAS DRINKS

HOT OPTIONS

Mulled Wine <i>Red wine, orange, Cointreau and spices</i>	£15
Hot Toddy <i>Whisky, honey, lemon, cinnamon</i>	£18

COLD OPTIONS

Nutty Irishman <i>Frangelico, Baileys, nutmeg, anise</i>	£15
Pumpkin Martini <i>Vodka, Baileys, pumpkin, vanilla, spices</i>	£20
Sloe Royal <i>Sloe gin, raspberry, Chambord, Champagne, spices</i>	£25
Mocktails	£13
Classic cocktails	£17
Champagne cocktails	£27

SPARKLING WINE

Prosecco Enrico Bedin Brut	£57
Taittinger Brut Reserve	£105
Thomson and Scott Skinny Champagne	£140
Ruinart Blanc de Blanc	£300
Billecart Salmon Brut Rose	£210

WHITE WINE

Tierra Blanco, Rioja, 2018	£42
Ponte del Diavolo Pinot Grigio, Friuli-Venezia, 2018	£46
Rapaura Springs Sauvignon Blanc, Marlborough, 2021	£52
Domaine LaRoche, Chablis, 2018	£98
Domaine Darviot, Mersault, Perrin, 2013	£200

RED WINE

Familia Castano Organic Monastrell, Murcia, 2020	£42
Valpolicella Classico, Allegrini, 2020	£58
Altos Cumbres Malbec, Mendoza, 2017	£60
l'Zadi Rioja Reserva, 2017	£75
Isole e Olena Chianti Classico, 2019	£100

BEERS

Peroni, Heineken	£9
Pilsner Urquell	£10

SOFT DRINKS

Sodas	£6.50
Juices	£7
Fresh Juice	£9
Shambhala Smoothies	£12

DRINKS PACKAGES

I. Unlimited drinks <i>(soft drinks, prosecco, house wines, beers)</i>	
for 2 hours	£70 per person
for 4 hours	£110 per person
II. Unlimited drinks, cocktails, and spirits <i>(package I + standard cocktails, standard spirits)</i>	
for 2 hours	£100 per person
for 4 hours	£150 per person
III. Premium unlimited drinks, cocktails, and spirits <i>(package II + premium spirits and cocktails)</i>	
for 2 hours	£150 per person
for 4 hours	£230 per person

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PRIVATE EVENT SPACES

OUR FESTIVE MENUS,
SERVED ACROSS OUR EVENT
SPACES, ARE PERFECT FOR
ANY OCCASION - FROM
INTIMATE COCKTAIL
PARTIES TO LARGER
PRIVATE DINING EVENTS.



COMO METROPOLITAN LONDON OFFERS

- Five contemporary event spaces
- Touch control air-conditioning
- Built-in audiovisual facilities
- Private dining styling, featuring fresh flowers, elegant storm lanterns and printed menus (pricing on request)

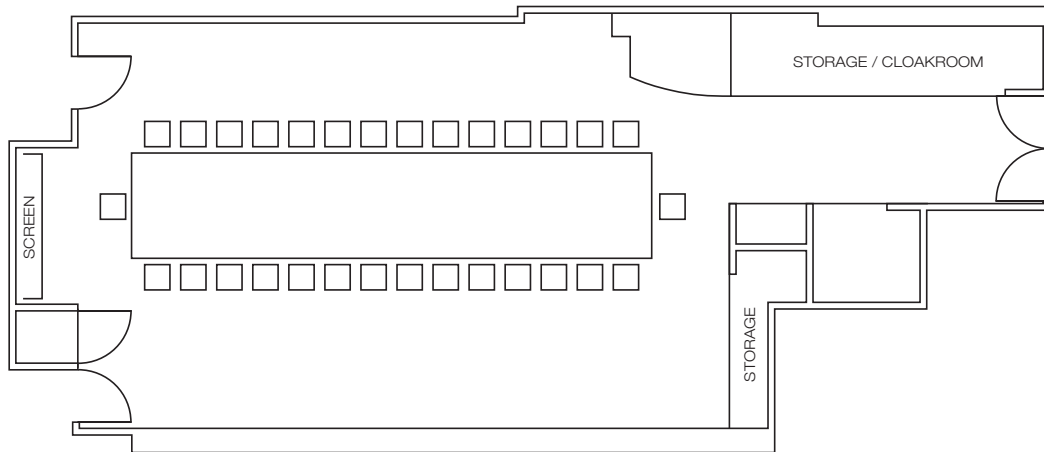


THE WHITE ROOM

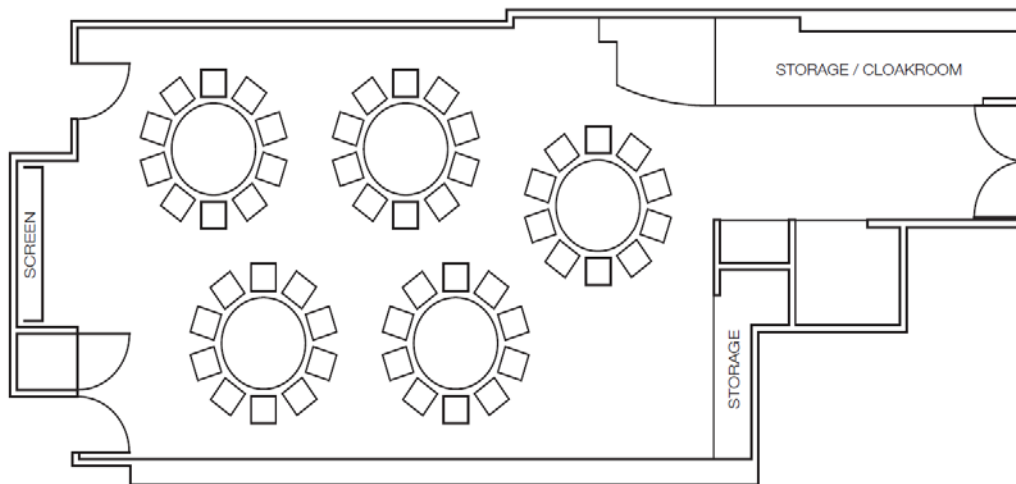
White Room is our signature event space with a striking glass pyramid ceiling that provides an abundance of natural light for daytime gatherings. In the evenings, the White Room transforms into a private dining room.

WHITE ROOM SAMPLE LAYOUTS

Private Dining Style



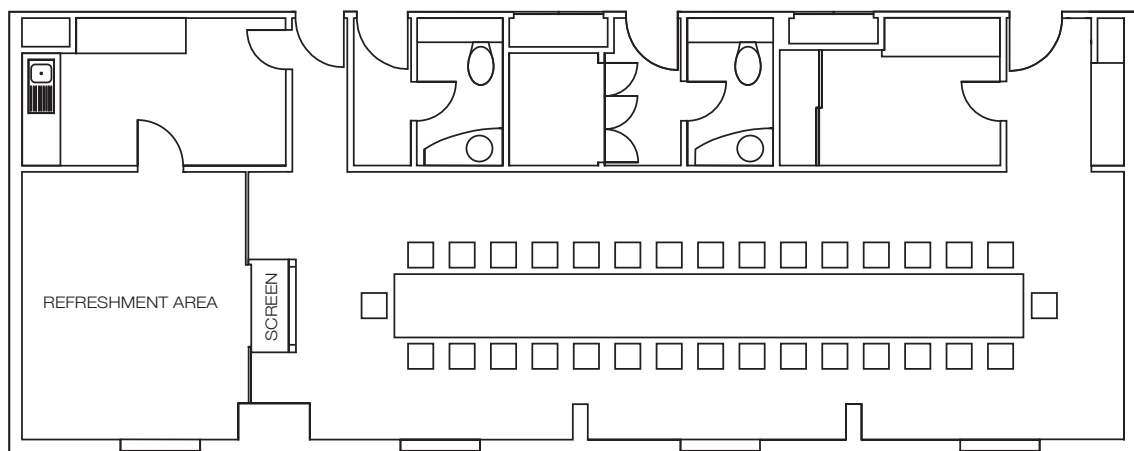
Round Table Style





THE MET SPACE

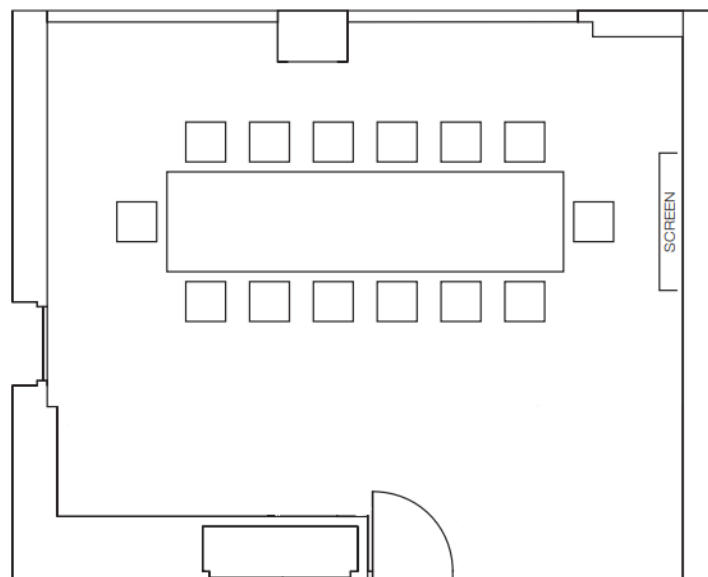
The Met Space offers an elegant backdrop for a drinks reception or formal dinner in a contemporary setting. An adjoining room is accessed through sliding doors, perfect for larger parties.





THE MET BOARDROOM

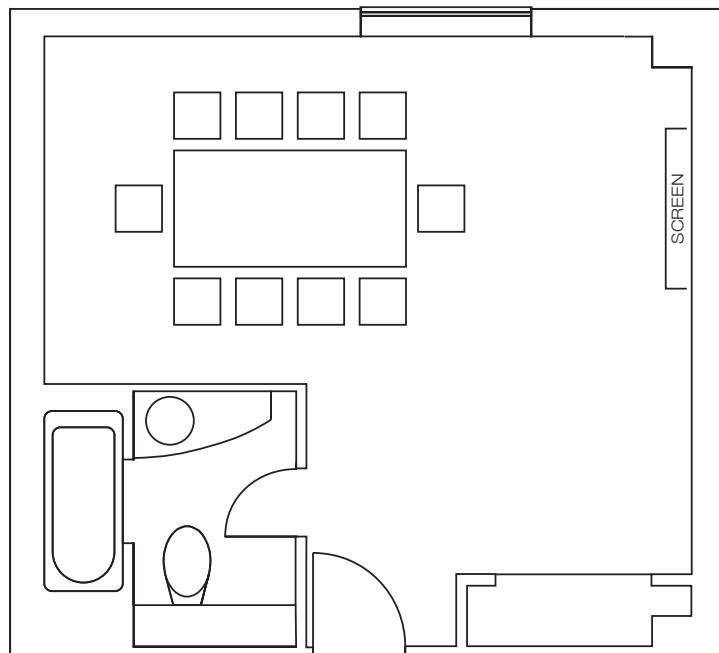
The bright, spacious Met Boardroom is ideal for dinner or cocktail parties, seating up to 14 guests for dining and 15 for a reception. It is interconnected with the Met Studio – they can be booked together or separately.





THE MET LOUNGE

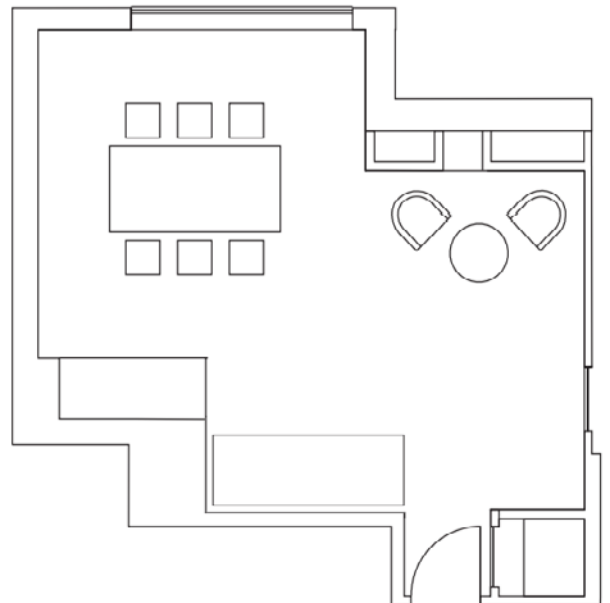
The Met Lounge can accommodate up to 10 guests for dining.



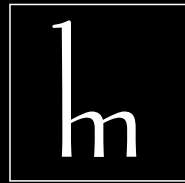


THE MET STUDIO

The Met Studio is our smallest space, allowing for cozy dining of up to six guests, or 10 guests at a drinks reception.







COMO
METROPOLITAN
LONDON

BOOK YOUR FESTIVE EVENT WITH COMO

COMO Metropolitan private dining and events
E. GroupsAndEvents.met.lon@comohotels.com
T. 020 7447 1064

*Should you have any allergies or dietary requirements, please inform your
Event Manager who will be more than happy to assist.*