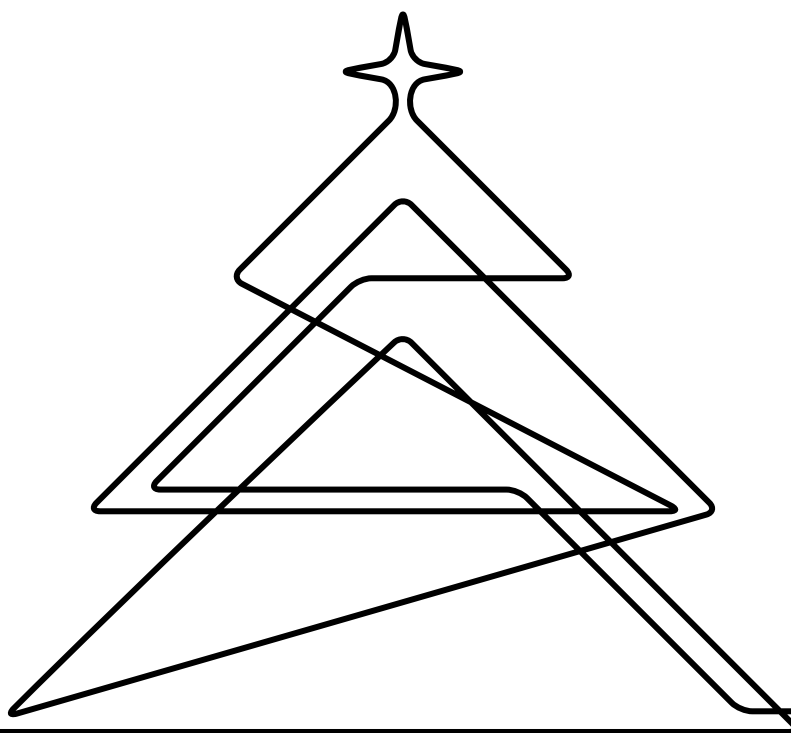


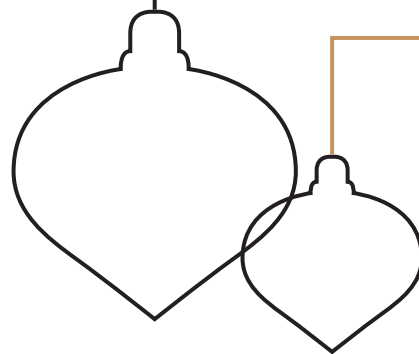
BELIEVE
IN
Magic

LONDON'S FESTIVE SEASON
WITH COMO
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

Five for £35 or Ten for £55 per person

COLD

Zucchini rösti with Scottish smoked salmon, dill and lemon-scented cottage cheese

Flaxseed cracker 'club' with avocado crush, dried tomatoes and sprouts

Creamy burrata and sundried tomato

Steak tartare on potato cake (£3 supplement)

Prawn and chicken with chipotle mayonnaise in a mini bun

Smoked eel gougère

Tuna tartare with pomegranate dressing and cumin-scented yoghurt

(£3 supplement)

Prawn cocktail, Marie Rose sauce

HOT

Falafel, tahini cream

Masala potato samosa with dips

Truffle brie cheesecake (£2 supplement)

Tempura of seasonal vegetables

Pork meatball with our tomato compote

Oxtail brioche sandwich

Today's croquettes

Marinated chicken skewers

Crunchy black tiger prawns (£2 supplement)

DESSERTS

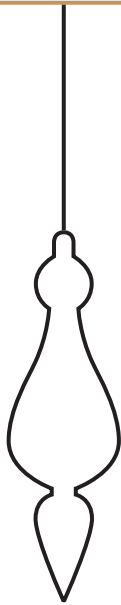
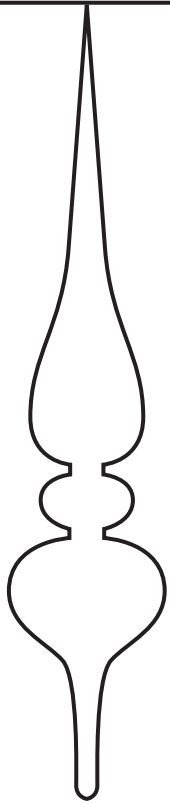
Seasonal tartlets

Mini hazelnut Paris-Brest

Chocolate profiteroles with pastry cream

Selection of cheese (£2 supplement)

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THREE-COURSES CHRISTMAS MENU

£90 per person

STARTERS

Roasted butternut squash cream
Maple syrup, crispy sage, toasted pumpkin seeds

Prawn cocktail
Marie Rose sauce, avocado, mango salsa

MAINS

Roast turkey, chestnut and apricot stuffing
Red wine gravy, duck fat roasted potatoes, honey glazed carrots

Salmon en croûte
Lemon-dill beurre blanc, roasted new potatoes, sautéed green beans

DESSERT

Christmas pudding
Brandy custard, Grand Marnier orange segments

ADD-ONS

£11 per plate

Dauphinoise potatoes
Gruyère cheese, thyme

Brussels sprouts
rispy pancetta, honey-mustard glaze

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FIVE-COURSE TASTING MENU

£125 per person

STARTERS

Blini selection

Caviar, smoked salmon, cured trout, Crème fraîche, seaweed butter mousse

Bouillabaisse soup, seafood rice

Garlic prawns, marinated mussels, squid noodles

FISH COURSE

Halibut en papillote

Saffron beurre blanc, polenta cake, braised fennel

MEAT COURSE

Venison Wellington

Wild mushroom duxelle, Port wine jus, roasted root vegetables

DESSERTS

To share

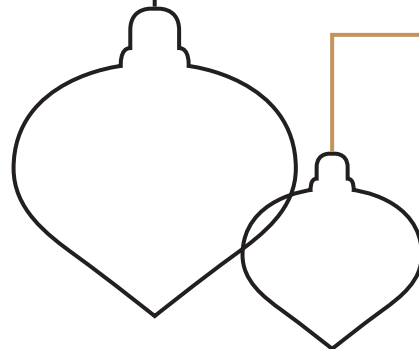
Christmas pudding

Brandy custard, Grand Marnier orange segments

Raspberry trifle

Vanilla custard, Chantilly cream, fresh berries

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DRINKS

UNLIMITED DRINKS

*£75 person for 2 hours
£115 per person for 4 hours
£45 person for under 18s*

INCLUDES CHEF SELECTION CANAPÉS

(Two for two hours or four for four hours)

PROSECCO AND OUR HOUSE WINES

Borgoluce Extra Dry Prosecco Superiore
Familia Castaño Organic Monastrell and Macabeo

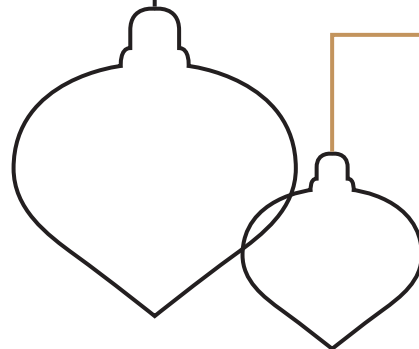
SELECTION OF BEERS

Peroni, Pilsner Urquell

NON ALCOHOLIC

Water, juices and sodas

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DRINKS

UNLIMITED DRINKS WITH COCKTAILS AND SPIRITS

£105 per person for two hours

£160 per person for four hours

INCLUDES CHEF SELECTION CANAPÉS

(Three for two hours or six for six hours)

CHAMPAGNE AND OUR HOUSE WINES

Taittinger Brut

Familia Castaño Organic Monastrell and Macabeo

STANDARD COCKTAILS

Martinis, Mojito, Aperol Spritz, Cosmopolitan

Margarita, Sours, Negroni, Moscow Mule

STANDARD SPIRITS

Don Julio Añejo, Bombay Sapphire, Tanqueray, Ketel One

Grey Goose, Plantation 3*, Hennessy VSOP,

Maker's Mark, Johnny Walker Black

Liqueurs

SELECTION OF BEERS

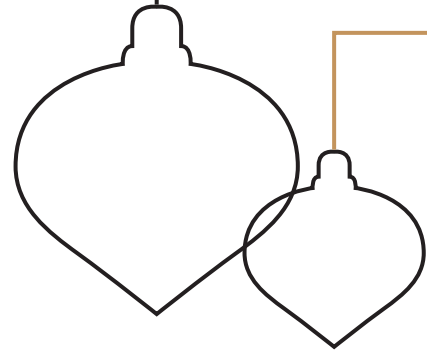
Peroni, Pilsner Urquell, Noam

NON ALCOHOLIC

Water, juices and sodas

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DRINKS



PREMIUM UNLIMITED DRINKS

£175 per person for two hours

£280 per person for four hours

INCLUDES CHEF SELECTION CANAPÉS

(Four for two hours or seven for four hours)

CHAMPAGNE AND OUR SELECTION OF WINES

Taittinger Brut

Domaine Bernard Defaix, 'Cote de Lechet' 2018 Chablis 1er Cru

Axel Pauly, 'Tres Naris' Mosel Riesling Trocken 2021

Luis Cañas Selección de la Familia, Villabuena de Álava 2014

Elio Ottin, Non Expedit Syrah 2021

Supplementary wine selections are available

STANDARD AND PREMIUM COCKTAILS

Martinis, French 75, Aperol Spritz, Cosmopolitan

Margarita, Sours, Negroni, Moscow Mule

All made with our premium spirits

STANDARD AND PREMIUM SPIRITS

Komos Cristalino and Reposado, Gin Mare, No 44, Belvedere,

Kauffman Private, Suntory Nikka from the Barrel, Dalmore King Alexander III., Ron Zacapa Centenario

All standard spirits and liqueurs

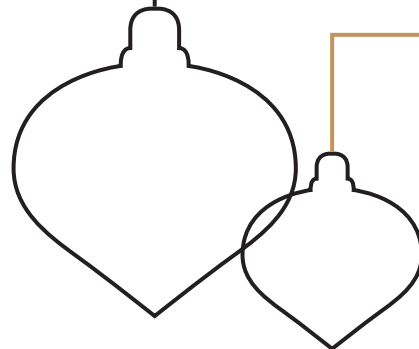
SELECTION OF BEERS

Peroni, Pilsner Urquell, Noam

NON ALCOHOLIC

Water, smoothies, juices and sodas

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DRINKS

PAIRINGS

Standard wines

£32 per person for three glasses

£52 per person for five glasses

Premium wines

£46 per person for three glasses

£75 per person for five glasses

Alcohol-free

£24 per person for three drinks

£38 per person for five drinks

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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.



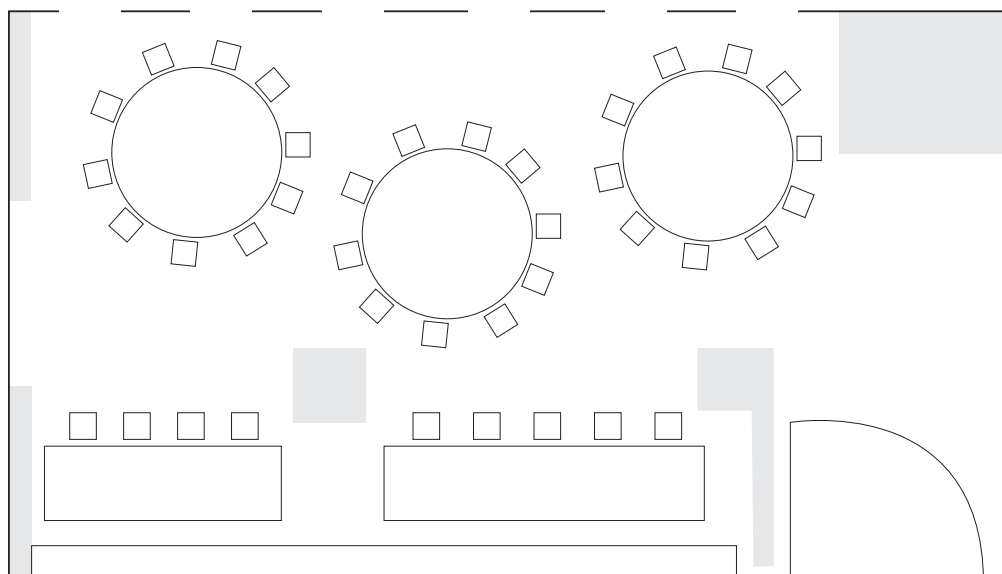
COMO THE HALKIN OFFERS

- Two stylish event spaces
- Touch control air-conditioning
- Distinctive design touches
- Complimentary private dining styling, featuring fresh flowers, and printed menus
- Live entertainment on request



PRIVATE DINING AREA

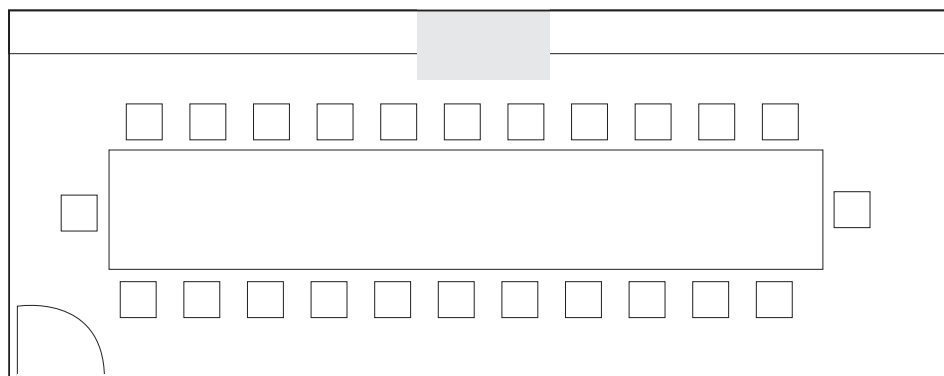
The private dining area of COMO The Halkin has a wave-like ceiling made up of over 7,000 glass receptacles filled with spices, along with a warm oak floor, lacquered walls and floor-to-ceiling windows. The room suits gatherings of up to 50 seated guests or up to 90 for a standing reception.



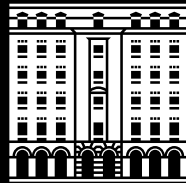


PRIVATE DINING ROOM

COMO The Halkin's private dining room features red leather benches and wave-like contours on the ceiling overlooking a private garden. The space can accommodate up to 24 guests seated or 35 standing. It is ideal for an all-day meeting, private celebration or small event. Large retractable mirrored doors can be left open to incorporate the main dining area or closed for greater intimacy.







COMO
THE HALKIN

BOOK YOUR FESTIVE EVENT WITH COMO

COMO The Halkin private dining and events

E. events.thehalkin@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.*