


*Making
Moments*



MENU MENU MENU MENU MENU MENU



BANQUET ROYALE

An experience the crowd will remember



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Starters

- _01 Nutty Farro and Kale Salad, Roasted Butternut Squash Wedges, Toasted Pumpkin Seeds, Lemon Oil (ve) (431 kcal) –
- _02 Pea, Mint and Ricotta Arancini, Kaleslaw, Pesto (v) (n) (289 kcal) –
- _03 Tomato and Basil Soup, Focaccia Bread, Pea Shoots (v) (197 kcal) –
- _04 Cured Aromatic Chalk Stream Trout, Pickled Fennel, Ciabatta (297 kcal) –
- _05 Blue Cheese and Walnut Twice-Baked Soufflé, Oven-Dried Tomatoes, Balsamic Syrup (v) (314 kcal) –
- _06 Ham Hock and Pea Terrine, Spicy Golden Beetroot Piccalilli, Ciabatta (297 kcal) –
- _07 Pea And Mint Soup, Focaccia Bread, Pumpkin Seeds (v) (292 kcal) –
- _08 Crispy Duck Salad, Soy, Ginger, Coriander, Toasted Cashew Nuts (n) (282 kcal) –
- _09 Smoked Haddock and Spring Onion Fishcake, Tartare Sauce, Capers (358 kcal) –

KEY (v) vegetarian, (ve) vegan, (n) contains nuts, (h) halal
Adults need around 2000 kcal a day.

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Main Course

- | | |
|--|---|
| <p>_01 Pan Roasted Chicken Breast, Wild Mushroom Velouté, Potato And Smoked Bacon Fricassee (649 kcal) –</p> <p>_02 Slow Cooked Lamb Shoulder, Dauphinoise, Thyme Jus, Sautéed Cabbage (739 kcal) –</p> <p>3 Rump of New Zealand Lamb, Dauphinoise Popato, Roasted Carrots, Fine Beans, Parsnips, Onions, Red Wine Ju (h) (584 kcal) - Supplement</p> | <p>_06 Mixed Bean Cassoulet, Quinoa, Bulgur Wheat, Baby Spinach (ve) (706 kcal)</p> <p>_07 Harissa, Kale, Feta and Butternut Squash Strudel, Tomato and Red Pepper Coulis (ve) (660 kcal)</p> <p>_08 Sweet Potato, Cashew Nut and Apricot Tart, roasted Carrots, Tenderstem Broccoli, Rustic Tomato Sauce (v)(n) (291 kcal) –</p> <p>_09 Dukkah Spiced Squash, Red Lentil Dahl, Coconut (ve) (375 kcal) -</p> <p>_10 Roasted Fillet of Beef, Pomme Anna Potato, Cabbage, Roasted Carrots, Fine Beans, Charred Pearl Onions, Red Wine Jus (892 kcal) -</p> |
| <p>_04 Roast Fillet Chalk Stream Trout, Crushed New Potatoes, Greens, Shellfish Bisque (289 kcal) –</p> <p>_05 Garlic And Thyme Beef Shin, Creamed Mash, Charred Onions, Red Wine Jus (425 kcal) - Supplement</p> | |

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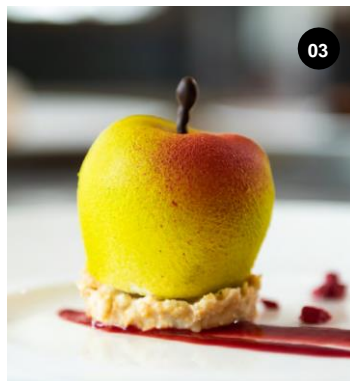




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Dessert

- _01 Coconut and Lime Cremoux, Mango and Pineapple Salsa, Roast Coconut, Sable Tart (v) (n) (289 kcal) - £10.00
- _02 Sticky Toffee Pudding, Butterscotch Sauce, (v) (701 kcal) -
- _03 Apple Crumble, Granny Smith Apple Cremoux, Dulce de Leche, Roasted Pink Lady Apple Insert, White Chocolate Crunch (v) (182 kcal) -
- _04 Milk Chocolate and Seville Orange Mousse, Caramel Ganache, Cacao Nib Sable (v) (n) (203 kcal) -
- _05 Black Forest Gateau, Milk Chocolate Mousse, Roasted Morello Cherry Insert, Chocolate Mirror Glaze, Chocolate Crunch (v) (n) (224 kcal) -
- _06 Vegan Raspberry and Frangipane Tart (ve) (n) (609 kcal) -

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MENU

MIX & MINGLE

Cool and casual.
Canapés and nibbles.
Low key and low lights.

The perfect mixer.



Choose any 6 items for £35.00 Per Person
Additional items at £5.00 each



Hot Canapés

- _01 Lamb Kofta, raita dip (348 kcal)
- _02 Lemon and thyme, honey chicken skewer (201 kcal)
- _03 Crumbed king prawn, plum sauce (193 kcal)
- _04 Cod goujon, tartare sauce (434 kcal)
- _05 Butternut squash and goats cheese tart (v) (93 kcal)
- _06 Mushroom and truffle ragout cup (v) (77 kcal)
- _07 Honey and mustard glazed sausage (164 kcal)
- _08 Pork and apricot sausage roll (351 kcal)
- _09 Prawn skewer, chipotle chilli jam (31 kcal)
- _10 Vegetable spring roll, hoisin sauce (v) (35 kcal)

Cold Canapés

- _01 Smoked salmon and cream cheese blini (45 kcal)
- _02 Beetroot gravadlax, ciabatta, wasabi (35 kcal)
- _03 Spiced prawn cocktail on brown bread crouton (47 kcal)
- _04 Parma ham and melon (44 kcal)
- _05 Bruschetta (v) (163 kcal)
- _06 Chicken liver pate, chutney on brioche (115 kcal)
- _07 Goat's cheese and caramelised red onion tart (v) (72 kcal)
- _08 Cherry tomato and baby mozzarella pearls, pesto (v) (165 kcal)
- _09 Stilton and pear on seeded bread (v) (94 kcal) (94 kcal)
- _10 Feta cheese, cucumber and tomato tart (v) (48 kcal)



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Hot Bowls

- _01 Sweet glazed chilli chicken with marinated egg noodles and sugar snap peas (215 kcal)
- _02 Pumpkin and Italian hard cheese risotto (v) (263 kcal)
- _03 Daube of beef with shallots, mushrooms and mashed potato (141 kcal)
- _04 Lamb kofta with wheatberry cous cous (348 kcal)
- _05 Cumberland sausages with creamy mash and red onion marmalade (216 kcal)
- _06 Wild mushroom and asparagus ravioli with shaved Italian hard cheese (v) (261 kcal)
- _07 Thai green vegetable curry with rice (v) (339 kcal)
- _08 Gorgonzola gnocchi with sun blushed tomato and creamy garlic pesto sauce (v) (490 kcal)
- _09 Sticky pork belly with Chinese greens and rice (321 kcal)
- _10 Chicken curry with rice, mini naan (239 kcal)

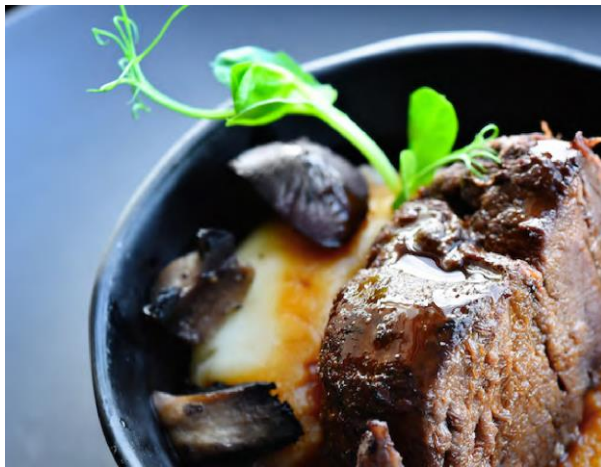
Cold Bowls

- _01 Salad of cherry tomatoes, mozzarella pearls, rocket and roasted peppers with basil dressing (v) (294 kcal)
- _02 Thai salmon salad with egg noodles and chilli dressing (337 kcal)
- _03 Mozzarella balls and baby plum tomatoes with fresh basil leaves and baby spinach (v) (294 kcal)
- _04 Little gem lettuce with chargrilled chicken, toasted croutons, shaved parmesan and Caesar dressing (376 kcal)
- _05 Greek salad with pitta, feta cheese, olives, tomato, cucumber, peppers and lemon and mint oil (v) (201 kcal)
- _06 Spiced pear and goat's cheese with Italian hard cheese, pine nut and rocket salad (v) (103 kcal)
- _07 Lebanese Freekeh rice and chick pea, khobez bread (v) (470 kcal)
- _08 Wheatberry and beetroot cous cous pearl salad, toasted seeds (ve) (82 kcal)

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Desserts

- _01 Classic glazed lemon tart with mascarpone and freeze dried raspberries (298 kcal)
- _02 Manchester tart (121 kcal)
- _03 Eton mess (279 kcal)
- _04 Chefs mini dessert choice (344 kcal)
- _05 Chocolate and coconut tart (ve) (n) (275 kcal)

Suggested menu only.



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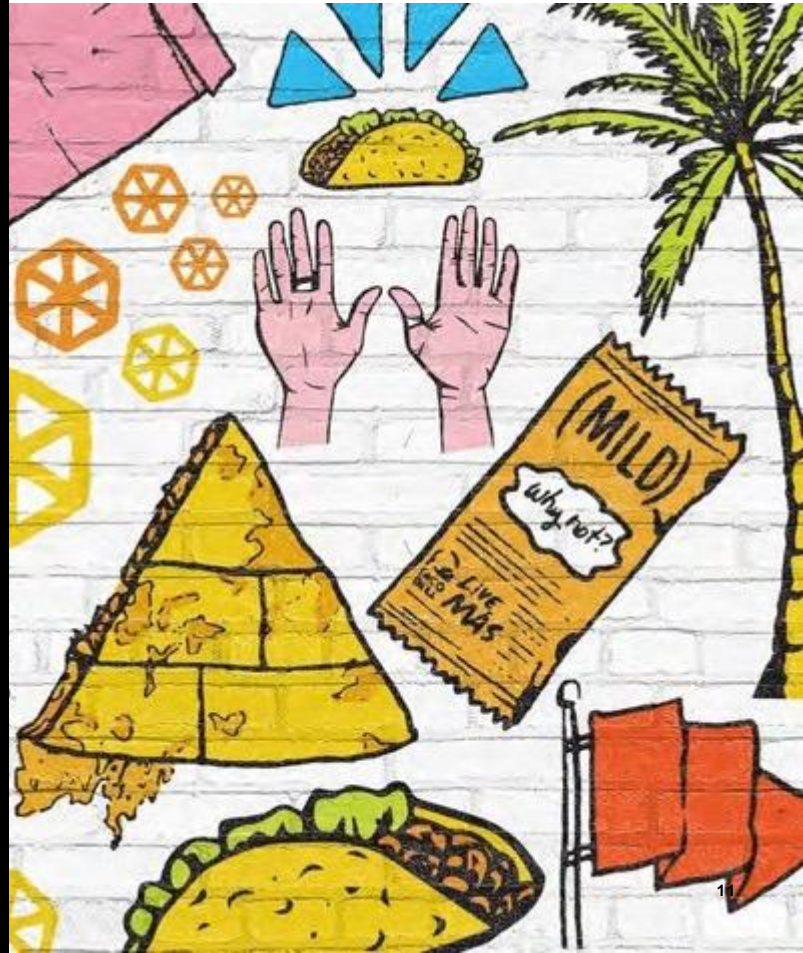
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MENU

Street Food Festival

Bringing the flavours of the world together through tastes, sights, smells and sounds.

Ignite your senses.





Street Food Offering from £65.00

Select 2 Salads, 3 Mains and 2 Desserts



Street Food

- _01 Fish and Chips – UK
- _02 Gyros – Greek
- _03 Pulled Barbecue Brisket Sliders – USA
- _04 Tandoori Chicken – Indian
- _05 Chimichurri Burger – Dominican Republic
- _06 Popcorn Chicken – Korea
- _07 Mushroom and Truffle Arancini – Italy (v)
- _08 Lamb Kofta – Morocco
- _09 Bratwurst – Germany
- _10 Brochette – France (v)
- _11 Grilled Corn Cobettes – South East Asia
- _12 Dim Sum – China (v)
- _13 Currywurst – Germany
- _14 Empanadas – Mexico (v)
- _15 Gyozas – Japan
- _16 Falafel – Morocco (v)
- _17 Hot Dogs – USA
- _18 Jerk Chicken – Jamaica
- _19 Pizza – Italy (v)
- _20 Samosas – India (v)
- _21 Sweet Potato Loaded Skins – Mexico
- _22 Lentil Dhal – India (v)
- _23 Yakitori Chicken Skewers – Japan



Desserts

- _01 Doughnuts – USA
- _02 Churros – Spain
- _03 Cup Cakes – USA
- _04 Waffles – Belgium
- _05 Chocolate Brownie – USA
- _06 Mango Sticky Rice – Thailand

Street Food Festival dishes are examples only. Customer can tailor final choices in consultation with our chef.

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MENU

BBQ

Enjoy an alfresco event in our
The Secret Garden @ The Hilton London
Watford





BBQ MENU

SALADS

Rocket and Parmesan Tomatoes with Red Onion and Basil

Curried Potato Salad with Crispy Shallots

Allotment Salad with Cucumber, Radishes, Carrots and Pomegranate

Golden Beets with Mint

Char-grilled Long Stem Broccoli and Feta

GRILL

Sticky Pork Ribs with Five Spice and Soy

Blackened Citrus Chicken Kebabs

Classic Beef Burgers

Pipette of Cod with Pesto

Vegetable Biryani

Stuffed Peppers

SIDES

Corn on the Cob with Garlic Chipotle Butter and Salt Baked Jacket potatoes

Hummus & Tzatziki with Flatbread and Brioche Buns

Sour Cream and Chive Dip

Tomato Salsa

Sliced Beef Tomatoes

Crisp Gem lettuce

Sliced Cheese

DESSERTS

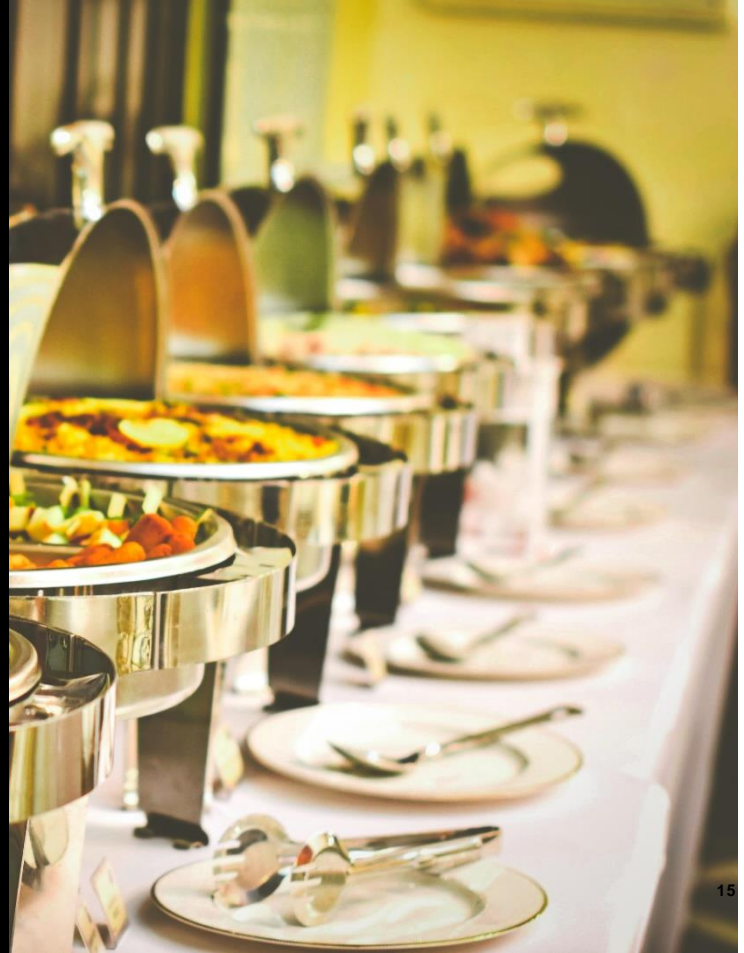
Selection of Chef Desserts Sliced Fruits

£55 PER PERSON - MINIMUM 30 GUESTS

MENU

FORK BUFFET

Perfect for larger gatherings
with plenty of choice





THE FORK BUFFET MENU

SALAD SELECTOR

Classic Caesar Salad with Parmesan, Anchovies and Croutons
 Rocket and Parmesan Salad with Aged Balsamic Dressing and Sundried Tomatoes
 New Potato Salad in a Garlic Chipotle Mayo
 Pear Bulgur Rainbow Salad
 Red Cabbage Kale Slaw Salad
 Greek Salad with Oak Aged Feta, Olive Oil and Torn Basil
 Chick Pea Salad with Chilli Yoghurt
 Quinoa Herb Salad with Roasted Butternut
 Orzo Pasta Salad with Tomato
 Lebanese Pear Couscous Salad
 Tuscany Bread Salad, Toasted Pumpkin Seeds

HOT DISHES AND CLASSICS

Korean BBQ Chicken Thigh, Asian Stir-fry Vegetables
 Braised Chilli Beef and Coconut Curry, Basmati Lime Rice
 Corn-Fed Chicken Breast, Roasted Courgette and Mushroom Fricassee
 Oven Baked Seabass, Spring Vegetables Tomato Sauce
 Roast Rump of Lamb, Moroccan Couscous with Pomegranate Yoghurt and Mint Dressing (Supplement £8)
 Katsu Chicken Curry, Edamame Bean and Sesame Steamed Rice
 Sesame Crushed Salmon Fillet, Spring Vegetables, Dill Butter Sauce (£5 supplement)
 Piri-Piri Quarter Chicken Roasted Butternut and Quinoa
 Slow Cooked Beef Feather blade, Pearl Onion Gravy Roasted Summer Roots
 Confit Pork Belly, Candied Red Cabbage Caramelised Apple and Sage Gravy
 Chilli Garlic King Prawns, Teriyaki Vegetables
 Poached Haddock, Spinach and Chive Cream Sauce
 Roast Vegetables Lasagne
 Sweet Potato and White Bean Cassoulet
 Gobi Dhansak Curry, Turmeric Rice
 Harissa Spiced Aubergine, Ratatouille Vegetables Peal Couscous
 Herb Diced Potatoes, Sautéed Potatoes and Steamed Potatoes (Supplement charge £2.50)

DESSERTS

Vanilla Baked New York Cheesecake
 Vegan Chocolate Cherry Cheesecake
 Baked Almond and Raspberry Frangipane
 Black Forest Gateaux
 Vegan and GF Chocolate and Coconut Tart
 Raspberry Knickerbocker Glory
 Double Chocolate Tart
 Passion Fruit Torte
 Chocolate Chantilly Profiteroles
 Fresh Fruit Salad

Fork Buffet £45

Select 2 Salads, 2 Mains and 2 Desserts

Fork Buffet £50

Select 3 Salads, 3 Mains and 2 Desserts