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FOOD RECEPTION MENU

2025



Set within a rich and long history, the London Bridge area has been a trading destination since medieval times and over the years has flourished into a unique gastronomic destination.

Traders from all over the world came together with their new exotic items to trade and showcase their wares, expertise, and know-how with the new world.

We wish to reflect on this tradition in our menus and intertwine it with a modern touch. London is one of the most diverse cities in the world and our culinary team is a testament to this. We have created an edible story, inspired from our home countries, along with honouring sustainability and multiculturalism within our menu.

We invite you to try to enjoy a taste of Hilton with our culinary delights with a British twist.

- Culinary team, Hilton London Tower Bridge



Our Recommendation

for your event

Canapé only reception

We recommend 6 - 8 canapés per person

Minimum order of 20 pieces per type / Maximum order of 10 varieties

Bowl food only reception

We recommend 3 - 4 bowl food per person

Minimum order of 10 pieces per type / Maximum order of 10 varieties

Mixed canapé and bowl food reception

3 - 4 Canapés per person

2 - 3 Bowl food per person

1 - 2 Dessert per person



CANAPÉ MENU

£4.50 per item

Minimum order of 20 pieces per type

Maximum order of 10 varieties



Dietary Key:
(V) Vegetarian
(PB) Plant-based

Cold

Quince jelly and vegan stilton on endive cups **PB** (42 Kcal)

Courgette and red pepper hummus on crouton with pea shoot cress **PB** (49 Kcal)

Beef carpaccio and green asparagus roll (73 Kcal)

Gravlax of salmon and pickled cucumber on blini (179 Kcal)

Hot

Vegetable gyoza with wasabi and ponzu dressing **PB** (113 Kcal)

Salt and pepper squid po'boy, with miso and lime mayo baby gem salad 178 (Kcal)

Mini spring duck rolls with sweet chili sauce (116 Kcal)

Chimichurri marinated chicken skewers (54 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.



B O W L F O O D M E N U

£8-£9 per item

Minimum order of 10 pieces per type

Maximum order of 10 varieties

Cold

Spiced giant cous cous, dried apricots and aubergine pot **PB** (176 Kcal)

Heirloom tomato, burrella and lovage pesto salad **PB** (101 Kcal)

Mini lobster roll with mango salsa (254 Kcal)

Asian-style Poke bowl with soy-cured salmon, edamame beans, and crispy onion on sticky rice (213 Kcal)

Hot

Pumpkin gnocchi with creamy butternut squash and garlic sauce **PB** (281 Kcal)

Mali prawn and pepper fricassee on coriander rice (113 Kcal)

Stone bass with pang pang sauce and shiitake mushrooms (216 Kcal)

Glazed chicken thigh with fragrant sticky (241 Kcal)

Angus beef loin with parmentier potatoes, piquillo pepper, and beef jus (189 Kcal)

Dietary Key:
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Minimum order of 10 pieces per type
Maximum order of 4 varieties

Sweet

Passion fruit cheesecake (297kcal) £7.00 each

Chocolate and coconut nutty tart **PB** (198Kcal) £8.00 each

Apple and blackberry crumble **PB** (177kcal) £9.00 each

Red velvet mini cakes (188kcal) £7.00 each

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