

HILTON LONDON TOWER BRIDGE

FOOD RECEPTION MENU

Hilton[®]
LONDON
TOWER BRIDGE

Our recommendation

For your event

Canapés Reception

We recommend 6 - 8 canapés per person

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

Bowl Food Reception

We recommend 3 - 4 bowl food per person

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

Canapes & Bowl Food Reception

3-4 canapés per person

2-3 bowl foods per person

1-2 desserts per person

CANAPÉS MENU

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

Cold Canapés

- _01 Smoked chicken and truffle emulsion tartlet 71 kcal
- _02 Duck rilette with maraschino cherry 71 kcal
- _03 Prosciutto ham and figs with roquette on crostini 63 kcal
- _04 Hot-smoked trout and lime crème fraîche tart with Avruga caviar 92 kcal
- _05 Tiger prawn and avocado mini roll 60 kcal
- _06 Gravlax salmon with dill and cream cheese roulade on cucumber disc 86 kcal
- _07 Tomato and basil bruschetta on crouton (PB) 46 Kcal
- _08 Grilled aubergine and houmous crostini (PB) 69 Kcal
- _09 Quince jelly and plant-based Greek cheese on endive cups (PB) 42 Kcal



Hot Canapés

- _01 Chicken skewers glazed with honey and garlic 92 Kcal
- _02 Lamb samosa with mint yogurt dip 119 Kcal
- _03 Cajun pork belly crispy bites with burnt apple sauce 138 Kcal
- _04 Salt and pepper squid served with sweet chilli mayo 98 Kcal
- _05 Baby tempura prawn po'boy with rainbow slaw 93 Kcal
- _06 Mini pizza puttanesca (anchovies, capers, olives and chili flakes) 104 Kcal
- _07 Pea and ricotta Arancini (V) 111 Kcal
- _08 BBQ jack fruit spring roll with plum sauce (PB) 106 Kcal
- _09 Crispy Shiitake dumpling with miso and chive emulsion (PB) Kcal

KEY (V) vegetarian, (PB) Plant-based. 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.

BOWL FOOD MENU

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

Cold Bowl Food

- _10 Asian style Poke-bowl, soy cured salmon, edamame beans, crispy onion sticky rice 213 Kcal
- _11 Red tuna and sesame tostada 145 Kcal
- _12 Tiger prawn and avocado cocktail, Marie rose and smoked paprika dressing 163Kcal
- _13 Smoked duck with crispy rice noodles and honey dressed frisée salad 172Kcal
- _14 Rare beef, pickled asparagus, confit mushrooms with sourdough crisp 162Kcal
- _15 Watermelon, Feta & Cucumber Salad with pickled onion & mint dressing (V) 96 kcal
- _16 Miso glazed aubergine, spiced giant cous-cous and dried apricots salad (PB) 176 Kcal
- _17 Heirloom tomato and Bocconcini salad with lovage pesto dressing (PB) 101 Kcal

Hot Bowl Food

- _18 Mali prawn and pepper fricassee on coriander rice 113 Kcal
- _19 Grilled fragrant seabass fillet with chilli and ginger vermicelli noodles 222Kcal
- _20 Roasted fillet of salmon with shiitake mushrooms and kecap manis dressing 216 Kcal
- _21 Slow cooked lamb shoulder with mediterranean style giant cous-cous 266Kcal
- _22 Thai style chicken fillet with coconut and lime sticky rice 241 Kcal
- _23 Angus beef loin with parmentier potatoes, piquillo pepper and beef jus 219 kcal
- _24 Butternut squash & roast wild mushroom Gnocchi, wilted spinach and parmesan (V) 280kcal
- _25 Herby Giant bean stew with beetroot falafel and roasted pepper (PB) 211 Kcal
- _26 Turmeric cous-cous, aubergine and courgette in parsley dressing (PB) 176Kcal

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DESSERTS

Minimum order of 10 pieces per type. Maximum order of 4 varieties

- _27 Passion Fruit Cheesecake 297 kcal
- _28 Chocolate & Coconut Nutty Tart (PB) 198 kcal
- _29 Apple & Blackberry Crumble (PB) 177 kcal
- _30 Red Velvet Mini Cakes 188 kcal

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