





Hilton

LONDON TOWER BRIDGE

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Banquet Menu



One vegetarian and one non-vegetarian option per course.
Additional choices are available with a supplement charge.



Starter

Gin-cured rainbow trout with pickled cucumber, pumpernickel soil, beetroot dust, and caviar crème fraîche 439 KCAL

Confit Chicken and wild mushroom terrine, celeriac, and grilled sourdough 331 KCAL

Burrata, compressed watermelon, heirloom tomato, balsamic gel, and basil 104 KCAL (VG)

Jerusalem artichoke cream, crispy artichoke herb oil 120 KCAL (VG)



Amuse Bouche @£8 per person supplement

**Caramelised foie gras with cherry jelly on brioche crouton
Tuna tartare and lime cones
Vichyssoise with crispy shallots and leek dust | V | PB***



Main

**Beef fillet, confit beef croquette, potato dauphines, smoked shallot, and grilled piquillo peppers and beef jus 835 KCAL
additional £9**

Corn-fed chicken supreme, confit chicken, potato terrine, baby vegetables, and chicken jus 646 KCAL

Roasted sea bass, saffron potato terrine, sautéed spinach baby leeks, and champagne sauce 716 KCAL

Roscoff onion tart tatin, baby vegetables, and saffron sauce 886 KCAL (VG)



Dessert

Salted caramel chocolate mousse with raspberry sorbet 548 KCAL (V)

Mango and passion fruit cheesecake, with coconut lime sorbet (198KCAL) V

Blackcurrant mousse, Lemon curd gel, blackberry sorbet 886 KCAL (VG)

Petit four @ 8pp supplement
Tower Bridge chocolate mould
with chocolate pieces



Dietary Key: (GF) Gluten-free (VG) Vegan (V) Vegetarian (PB) Plant-Based (PB*) Plant-based options available upon request

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.

One vegetarian and one non-vegetarian option per course.
Additional choices are available with a supplement charge.

Starter

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Confit Chicken and wild mushroom terrine, celeriac, and grilled sourdough 331 KCAL

Burrata, compressed watermelon, heirloom tomato, balsamic gel, and basil 104 KCAL (VG)

Jerusalem artichoke cream, crispy artichoke herb oil 120 KCAL (VG)

Amuse Bouche @£8 per person supplement
Caramelised foie grass with cherry jelly on brioche crouton
Tuna tartare and lime cones
Vichyssoise with crispy shallots and leek dust (V)



Dietary Key: (VG) Vegan (V) Vegetarian

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Roasted sea bass, saffron potato terrine, sautéed spinach baby leeks, and champagne sauce 716 KCAL

Roscoff onion tart tatin, baby vegetables, and saffron sauce 886 KCAL (VG)



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Additional choices are available with a supplement charge.

Dessert

Salted caramel chocolate mousse with raspberry sorbet 548 KCAL (V)

Mango and passion fruit cheesecake, with coconut lime sorbet 198KCAL (V)

Blackcurrant mousse, Lemon curd gel, blackberry sorbet 886 KCAL (VG)

Petit four @ 8pp supplement – Tower Bridge chocolate mould with chocolate pieces

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