



Hilton

LONDON TOWER BRIDGE



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B u f f e t M e n u

Dietary Key: (V) Vegetarian, (VG) Vegan

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. All calories displayed are per serving.

Buffet Menu A - £65/person

Selection of warm artisan breads 254.00 kcal per 100g

Cold Buffet

Ham hock terrine, sliced pastrami, brioche, pickles and chutney 173.99 kcal per 100g

Hot smoked salmon, salt baked beetroot, chive crème fraiche 162.16 kcal per 100g

Baby gem, iceberg lettuce, garlic croutons, parmesan and anchovies 164.64 kcal per 100g

Cucumber, watermelon, goat's cheese, mint and chia seed V 54.15 kcal per 100g

Tomato and red onion salad and basil VG 90.58 kcal per 100g

Marinated chick pea, cumin, chilli, lemon and coriander VG 101.65 kcal per 100g

Seasonal leaves, dressings and condiments VG (16.33 kcal per 100g)

Main

Chicken supreme stuffed with a basil and sundried tomato mousse, chargrilled courgette, tomato, thyme and red wine jus 261.81 kcal per 100g

Steamed fillet of salmon, sauté spinach, pink grapefruit and caviar butter sauce, chive oil 171.30 kcal per 100g

Goats cheese lasagne with Roasted butternut squash, toasted seeds, sage and garlic butter emulsion V 286.96 kcal per 100g

Steamed green beans, tender stem broccoli, confit shallot and garlic butter V 155.98 kcal per 100g

Parmentier potatoes, roasted red onion and rosemary V 196.36 kcal per 100g

Dessert

Fresh fruit platter, passion fruit crème fraiche V 33.08 kcal per 100g

Lemon and meringue tart V (303.69 kcal per 100g)

Chocolate mousse and chocolate crumble pots V (493.45 kcal per 100g)



Buffet Menu B - £70/person

Selection of warm artisan breads 254.00 kcal per 100g

Cold Buffet

Charcuterie platter, roasted Mediterranean vegetables, toasted flat bread and sundried tomatoes 218.95 kcal per 100g

Smoked salmon, Atlantic prawn platter, Mary rose and lemon garnish 321.82 kcal per 100g

Tomato, cucumber, oregano and fresh parsley V 30.89 kcal per 100g

Vegetables spaghetti, ketchup Manis, roasted cashew and mandarin V 62.82 kcal per 100g

Orzo, spinach, baby plum tomato, walnut oil dressing, roasted walnut V 218.01 kcal per 100g

Bulgur wheat, asparagus and cranberry and hazel nut V 198.24 kcal per 100g

Seasonal leaves, dressings and condiments VG (16.33 kcal per 100g)

Main

Stuffed saddle of lamb, with apricot and almond stuffing, roasted celeriac and artichoke, grilled young leek, white wine and rosemary jus 134.06 kcal per 100g

Baked fillet of monkfish wrapped in pancetta, bouillabaisse served with mussels, tiger prawns and a dill oil 153.93 kcal per 100g

Wild mushroom filled gnocchi with Truffle and white wine sauce shaved truffle with pea and spinach 165.43 kcal per 100g

Panache of seasonal vegetables, fresh parsley butter V 130.68 kcal per 100g

Sauté potatoes, roasted grelot onion, confit garlic and oregano V 78.93 kcal per 100g

Dessert

Fresh fruit platter, passion fruit crème fraiche V 33.08 kcal per 100g

Coconut panacotta and berry compote V (211.70 kcal per 100g)

Bitter chocolate tart V (528.61 kcal per 100g)

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Buffet Menu C - £75/person

Selection of warm artisan breads 254.00 kcal per 100g

Cold Buffet

Platter of pate and terrines served with pickles and homemade chutney 189.21 kcal per 100g

Beetroot cured and smoked salmon, horseradish cream and chive 155.73 kcal per 100g

Prawn and crayfish cocktails 253.74 kcal per 100g

Buffalo mozzarella, beef tomato and pesto platter V 249.41 kcal per 100g

Organic quinoa, pomegranate, feta and mint V 167.71 kcal per 100g

Beetroot, walnut and pear, crumbled gorgonzola V 180.00 kcal per 100g

Seasonal leaves, dressings VG (16.33 kcal per 100g)

Main

Slow roasted sirloin of beef, red wine, smoked pancetta, forest mushroom, caramelized baby onions and rosemary jus 118.83 kcal per 100g

Grilled fillet of Sea Bass with buttered samphire, clam and mussels dressed seaweed butter sauce 312.41 kcal per 100g

Olive and ricotta cannelloni, romesco sauce, toasted almonds and glazed shallot V 193.64 kcal per 100g

Garlic and thyme potato fondant V 86.54 kcal per 100g

Young vegetables, cherry tomatoes, herb butter V 139.25 kcal per 100g

Dessert

Exotic fruit platter, passion fruit crème fraiche V 33.08 kcal per 100g

Vanilla cheesecake V (426.17 kcal per 100g)

Milk orange chocolate mousse with glazed orange V (389.39 kcal per 100g)