



Hilton

LONDON TOWER BRIDGE

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Daily Delegate Rate

MENU

MONDAY

ARRIVAL BREAK

Danish pastries and croissant selection 151 Kcal (V)

Selection of yogurts 125Kcal (VG)

Whole fruit bowl 40 Kcal

MORNING BREAK

Whole fresh fruit 40 Kcal (VG)

Coconut and spinach smoothie 69 Kcal (VG)

Granola bar 215 Kcal (V)

LUNCH

Cold Buffet

Selection of artisan bread rolls, focaccia with butter, and plant-based spread 210 Kcal/100gr

Gravlax of salmon with crème fraiche 182 Kcal

Beetroot, red chicory, and grapes with thyme vinegarette dressing 78 kcal (VG)

Chickpea, courgette, and sweet potato salad with parsley lime dressing 73 Kcal (V)

Mixed Seasonal leaves, selection of dressing and condiments (eg: hummus, mixed olives, and pickled gherkins) 16 Kcal

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.

MONDAY

Main

Middle Eastern lamb koftas, sautéed slaw with mint yogurt dressing and pitta bread 185Kcal/100gr

Steamed fillet of Sea Bream, Puy Lentil ragout, cherry tomato, and black olive salsa 165Kcal/100gr

Vegan pea and shallot ravioli in vegan creamy pesto sauce and parsley 238Kcal/100gr (VG)

Dessert

Fresh seasonal cut fruit 34Kcal/100gr

Pistachio and raspberry mousse 126Kcal/100gr

Chocolate mousse 258Kcal/100gr

AFTERNOON BREAK

Carrot cake 197 Kcal (V)

Sausage rolls 158 Kcal (VG)

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TUESDAY

Free

ARRIVAL BREAK

Danish pastries and croissant selection 151 Kcal (V)

Selection of yogurts 125Kcal (VG)

Fruit bowl 40Kcal (VG)

MORNING BREAK

Granola and raspberry yogurt pots 72Kcal (VG)

Berry smoothie 58 Kcal (V)

Beetroot falafel with coconut tzaziki 118 Kcal (VG)

LUNCH

Cold Buffet

Selection of artisan bread rolls, focaccia, and breadsticks with butter and plant-based spread 210Kcal/100gr

Seafood salad, flaked hot smoked salmon, and lemon wedges.
192Kcal/100gr

Plum tomato, cucumber, red onion, and capers salad 86Kcal/100gr

Braised broccoli and sprouts with Asian style vinegarette
118Kcal/100gr

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TUESDAY

Cold Buffet

Mixed Seasonal leaves, selection of dressing and condiments
(eg: Red pepper hummus, mixed olives, and pickled gherkin)
16 Kcal

Main

Roasted rump of beef, creamy celeriac with reduced beef gravy
309Kcal/100gr

Braised Cod with black bean and pepper fricassee, lemon dill, and
cherry tomato salsa 250Kcal/100gr

Vegan Gnocchi with Tomato pesto and spinach sauce
331Kcal/100gr (VG)

Dessert

Fresh Seasonal cut fruit 34Kcal/100gr

Passion fruit meringue tart 257Kcal/100gr

Vegan lemon tart 280Kcal/100gr

AFTERNOON BREAK

Chocolate brownie 331kcal

Vegetable Quiche 335kcal

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WEDNESDAY

ARRIVAL BREAK

Danish pastries and croissant selection 151 Kcal (V)

Selection of yogurts 125Kcal (VG)

Fruit bowl 40Kcal (VG)

MORNING BREAK

Lemon Flapjacks 220kcal (VG)

Mango passionfruit Smoothie 100kcal

Goat Cheese and fig tartlets 370kcal

LUNCH

Cold Buffet

Selection of artisan bread rolls, focaccia, and breadsticks with butter and plant-based spread 210Kcal/100gr

Smoked salmon with shrimp and cocktail sauce 162Kcal/100gr

Cucumber, melon, olives with mint dressing 112Kcal/100gr

Herby quinoa, sweet potato, pomegranate with vegan feta cheese 124Kcal/100gr

Mixed Seasonal leaves, selection of dressing and condiments (eg: beetroot hummus, mixed olives, and pickled gherkin) 16 Kcal

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WEDNESDAY

Main

Marinated chicken supreme with roasted pumpkin pickled onion with thyme gravy 233Kcal/100gr

Fillets of stream trout, spinach, and green peas with caper salsa Verde 171Kcal/100gr

Chickpea and sweet potato curry with rice, Poppadum, naan bread, and mango pickle 213Kcal/100gr (V)

Dessert

Fresh seasonal cut fruit 34Kcal/100gr

Lemon tart and raspberry crumble 126Kcal/100gr

Vegan strawberry Eton mess 258Kcal/100gr (VG)

AFTERNOON BREAK

Mini Yorkshire pudding 100kcal

Millionaire shortbread 219kcal

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THURSDAY

ARRIVAL BREAK

Danish pastries and croissant selection 151 Kcal (V)

Selection of yogurts 125Kcal (VG)

Fruit bowl 40Kcal (VG)

MORNING BREAK

Chocolate Flapjacks 22kcal (VG)

Strawberry lime smoothie 81kcal (VG)

Red onion and gruyere tartlets 137kcal

LUNCH

Cold Buffet

Selection of artisan bread rolls, focaccia, and breadsticks with butter and alternative spread 210Kcal/100gr

Pickled seafood with beetroot cured salmon 199Kcal/100gr

Vegan jalapeno slaw with sunflower seeds 86Kcal/100gr

Bulgur wheat, baby tomato, spring onion, and lemon vinegarett 115Kcal/100gr

Mixed Seasonal leaves, selection of dressing and condiments (eg: hummus, mixed olives, and pickled gherkins) 16 Kcal

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THURSDAY

Main

Slow-cooked duck legs, with crushed sweet potatoes, spring onions, and soya sauce 886Kcal/100gr

Fillet of Seabass, with crushed potatoes, green beans, and chili garlic dressing 182Kcal/100gr

Cumin and lentil filo pie with baby plum tomato and cumin salsa 77.5Kcal

Dessert

Fresh seasonal cut fruit 34Kcal/100gr

Strawberry and raspberry Eton mess 277Kcal/100gr

Vegan Chocolate hazelnut tart 149Kcal/100gr (VG)

AFTERNOON BREAK

Cheese onion lattice 173kcal

Semolina and peach Bakewell tart 218kcal

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FRIDAY

ARRIVAL BREAK

Danish pastries and croissant selection 151 Kcal (V)

Selection of yogurts 125Kcal (VG)

Fruit bowl 40Kcal (VG)

MORNING BREAK

Coconut and chia pots with berries 65kcal (VG)

Strawberry and watermelon smoothie 28kcal (VG)

Cheese twist 178kcal

LUNCH

Cold Buffet

Selection of artisan bread rolls, focaccia and breadsticks with butter and alternative spread 210Kcal/100gr

Cured salmon, lemon, and capers platter 166Kcal/100gr

Radish, cucumber, and cherry tomato salad with parsley and mint dressing 89Kcal/100gr

Giant couscous, roasted cauliflower, cucumber, baby spinach, and dill herb salad 123Kcal/100gr

Mixed Seasonal leaves, selection of dressing and condiments (eg: Red pepper hummus, pickled gherkin and olives) 16 Kcal

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FRIDAY

Main

Chicken supreme, spiced red kidney bean ragout with reduced chicken sauce 331Kcal/100gr

Fillet of Hake, courgette stir-fried with caper and shallot butter 171Kcal/100gr

Pea and mint arancini with vegetable caponata 93Kcal/100gr

Dessert

Fresh seasonal cut fruit 34Kcal/100gr

Vegan apple and blackberry crumble 277Kcal/100gr (VG)

Chocolate and coconut tart 149Kcal/100gr

AFTERNOON BREAK

Duck spring rolls 263kcal

Banana and raisin cake 338kcal (VG)

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