



A WARM WELCOME AWAITS YOU

The festive season is a time for making merry with family, friends, and colleagues.

At Hilton, we pride ourselves on knowing how to throw a great party, so let us take away the stress of the holiday season for you!

So, sit back, relax, and enjoy the festivities with #TasteOfHilton.



EVENTS TEAM

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HILTON LONDON TOWER BRIDGE
5 More London Place, London, SE1 2BY

HAPPY HOLIDAYS

IT'S THE MOST WONDERFUL
TIME OF THE YEAR!

Please reach out to us for availability
Timings: 18:30-00:00

WITH ALL THE TRIMMINGS

FESTIVE BANQUET

It's a time for celebration; bringing people together; eating lavishly and enjoying a special moment. When it comes to showcasing the festive spirit and making it all happen, there's no better place to enjoy the season than with us.



HILTON LONDON TOWER BRIDGE



£105/person

POWERED BY
TASTE
OF HILTON



WHAT'S INCLUDED?

Welcome drink English Sparkling Wine

Festive Three Course plated meal

Half a bottle of house wine per person

Still and Sparkling water

Tea and Coffee

Minced Pie Station

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.

WITH ALL THE TRIMMINGS

FESTIVE BANQUET

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

STARTERS

Smoked salmon and cream cheese mile fillies, sweet pickled cucumber, avocado mayo, and grilled sourdough 334 Kcal

Smoked Chicken and tarragon mayonnaise salad, braised fennel, with aged balsamic olive oil split dressing 264 Kcal

Pressed vegetable terrine, black olive, caper with a red pepper vinaigrette (V) 298 Kcal

Sweet potato and parsnip soup, crumbled vegan feta cheese on rye bread crouton 234 Kcal

MAINS

Traditional turkey roulade, Sage stuffing, Maple glazed carrot, Brussels, pommes Anna, and turkey sauce 410 Kcal

Parsley and mustard coated English beef, olive oil mash, Charred beans, pickled enoki mushrooms, with port jus (+£8 supplement) 532 Kcal

Stuffed Corn-fed chicken breast with spinach and ricotta on crushed butter bean, with mushroom cream sauce 483 Kcal

Roast Hake, potato dauphinoise, crushed cauliflower with peas, caper, and anchovies dressing 380 Kcal

Onion and goat cheese tart on Aubergine purée, Cherry tomato fricassee (V) 366.12Kcal

DESSERTS

Christmas pudding cheesecake, cranberry sauce, and chocolate drizzle 422Kcal

Baked Alaska, cherries, and ginger syrup 291 Kcal

Pear tarttatin with blackberry sorbet 209 Kcal

Chocolate and coconut tart with berries and pistachio Tullie 339 Kcal

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



THE PERFECT PAIRING

FESTIVE DRINKS PACKAGES

2 HOURS FREE FLOW OF SILVER DRINKS PACKAGE - £65
PROSECCO, HOUSE WINE, HOUSE BEER AND SOFT DRINKS

2 HOURS FREE FLOW OF GOLD DRINKS PACKAGE - £70
ENGLISH SPARKLING WINE (LOUIS POMMERY), MULLED WINE,
CHRISTMAS NEGRONI, HOUSE WINE, HOUSE BEER AND SOFT DRINKS

2 HOURS FREE FLOW OF PLATINUM DRINKS PACKAGE - £80
CHAMPAGNE, HOUSE SPIRITS, MULLED WINE, CHRISTMAS NEGRONI,
HOUSE WINE, HOUSE BEER AND SOFT DRINKS

THE PERFECT PAIRING

AMUSE BOUCHE

£8 PER PERSON SUPPLEMENT

CARAMELISED FOIE GRASS WITH CHERRY JELLY ON BRIOCHE CROUTON
TUNA TARTARE AND LIME CONES
VICHYSOISE WITH CRISPY SHALLOTS AND LEEK DUST (V)



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TOWER FOYER | RECEPTION



VENUE SPACE

TOWER SUITE

MAIN EVENT



VENUE SPACE

MORE LONDON SUITE

MAIN EVENT



VENUE SPACE

YOUR BOOKING

CONDITION DETAILS

Cancelation terms as per contract.

Free Flow drink packages are available only in the Tower Foyer and Tower Suite.

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

Security is mandatory for guests 80 and above. One security is needed for every 80 guests. Rate is £25 per hour minimum of 6 hours.

Cheers!



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OF HILTON