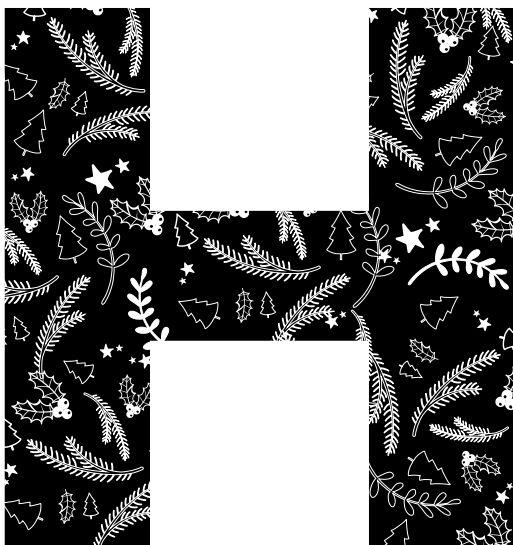




A HILTON LONDON METROPOLE CHRISTMAS TALE



For your large Christmas party bookings.





FESTIVE BEGINNINGS

Fireplaces are getting lit up, and decorations are hung. It's Christmas!

Looks like you've been good this year and made it onto Chef Paul's Nice List! It's said that Christmas is the most wonderful time of the year, so why don't you come by and celebrate it with us?

Without further ado, we're happy to share our delicious conference and events menus! There will be plenty of choices to treat yo'elf, with three tasty set menu's plus three yummy vegan menus. Our mains just get better and better! How about a taste of our maple glazed duck breast? Served on chesnut creamed potato. Delish!

Please note that all Christmas packages include a welcome drink, three course menu and half a bottle of wine per person, starting from £80 per person, subject to menu choice.

With that in mind, shall we take a look?





THE MYRHH MENU

£60.00

OPTION 1

CIDER MARINATED SALMON LOIN

Pea shoots, veloute and crisp fried
shrimp croquette
(478 kcal)

BREAST OF FREE RANGE CHICKEN

On truffle infused parsnip puree,
mushroom crusted fondant,
thyme jus (499 kcal)

PRUNE & FUDGE BREAD AND BUTTER PUDDING **V**

Brandy butterscotch sauce
(357 kcal)

OPTION 2 - VEGAN

CIDER MARINATED BUTTERNUT **VE**

Pea shoots, veloute and crisp fried
aubergine croquette
(166 kcal)

BROCCOLI AND CHICK PEA TIAN **VE**

Truffle infused parsnip puree,
mushroom crusted fondant, thyme
reduction (282 kcal)

DARK CHOCOLATE TORTE **VE**

Mandarin gel (210 kcal)

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.

A 3% discretionary service charge will be added to your bill. VAT is not included in the price and will be added to your bill.



THE
FRANKINCENSE
MENU

£70.00

OPTION 1

**HERB CRUSTED WEST COAST
SCALLOP AND MONKFISH**

Wilted kale, vermouth and fennel
cream (256 kcal)

MAPLE GLAZED DUCK BREAST

On chesnut creamed potato, braised
sweet red cabbage, carrot linguini,
sage gravy (445 kcal)

VANILLA BEAN CHEESECAKE V

Christmas spice compote (461 kcal)

OPTION 2 - VEGAN

**HERB CRUSTED PORTOBELLO
AND OYSTER MUSHROOMS VE**

Wilted kale, sweet vinegar reduction,
soya and piquilo
(185 kcal)

**MAPLE GLAZED TOFU ON
CHESTNUT CREAMED POTATO VE**

Braised sweet red cabbage, carrot
linguini, sage and sunflower seed
pesto (257 kcal)

VANILLA PANNA COTTA VE

Winter berries, caramel, blackberry
puree (204 kcal)

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THE GOLD MENU

£80.00

OPTION 1

POT ROASTED SUSTAINABLE HALIBUT

Shrimp and crab potato salad,
salmon crackling, tarragon
cucumber salsa (291 kcal)

FILLET AND CHEEK OF BEEF

Parsnip potato compression, hispi
cabbage, glazed carrots, sauce
mistral (381 kcal)

WARM CHOCOLATE PUDDING **V**

Milk chocolate mousse, fudge sauce,
salted caramel popcorn (581 kcal)

OPTION 2 - VEGAN

POT ROASTED BABY AUBERGINE

VE Scallion and caper potato salad,
sweet potato crackling, tarragon
cucumber salsa (262 kcal)

TIAN OF CAULIFLOWER **VE**

Onion fritter, parsnip potato
compression, hispi cabbage, glazed
carrots, sauce mistral (355 kcal)

DARK CHOCOLATE TIAN **VE**

Whipped chocolate mousse, fudge
sauce, salted caramel popcorn
(210 kcal)

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SEASONS GREETINGS

Now that we've covered our delicious menus, let's talk about our stunning event space.

For private dinner events of 120-950 attendees, we have four ballrooms - GMT, Admiral, Kensington and Richmond Suite, all inspired by our beautiful city of London! Not forgetting our Room 23 with breathtaking views of the London skyline.

Your perfect Christmas event space is ready and waiting for you! So let's take a look, shall we?





GMT SUITE

Looking for that larger than usual event space with a bit of flexibility? GMT Suite can fit up to 200 guests comfortably, with the flexibility to split into three smaller rooms, if that takes your fancy.

But wait, it gets better. It even has its own private foyer, perfect for opening drinks and canapés. The food is unlike any other event food experiences. The ingredients are truly what makes a dish. The team of Chef's work with local farms and know exactly where the produce comes from.

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 spirits are served in 50ml, fortified wines in 50ml. Wines served in 175ml, 125ml and 250ml are available on request. A 3% discretionary service charge will be added to your bill. VAT is not included in the price and will be added to your bill.



ADMIRAL SUITE

You're looking for a space that can be split into two to offer the perfect amount of flexibility, all while being located in its own private area and being able to host up to 800 guests – right? Well, look no further.

The Admiral Suite is inspired by the deep-rooted naval origins of Greenwich. Look closely, and you'll see subtle expressions of waves, sails and maritime textures woven into the design.

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KENSINGTON SUITE

Kensington Suite is one of London's largest event spaces with enough space to fit 1,350 guests in theatre style!

Better yet, the Met has a purpose-built, West Wing Lobby for your guests to use as their exclusive entrance, very fancy!

With a dedicated goods lift, large enough to load a car in, rigging points, 1,062 square metres of space, the ability to split into two sections and its own kitchen... the Kensington Suite has all your event needs covered!

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RICHMOND SUITE

Richmond Suite can be split into six, or used in its entirety. Think big. There's space for up to 1,350 guests in Theatre style. Did we mention that it's big?

The intentionally designed West Wing Lobby can be used as both the exclusive entrance for your event and the stunning opening space to kick off the party.

From here, it's just a flight up the stunning central staircase to Richmond Suite, where the event really gets started – a logistical dream.

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ROOM 23

Want to know where you can see the best view of London? That's right, it's here, in Room 23. Located at the top of the hotel, on the 23rd floor (don't worry, there's a lift!), the extraordinary event space can host up to 150 people for the ultimate drinks reception or show-stopping dinner.

Keep it quiet though, we don't want everyone knowing about it... Now you're in the know, let's discuss the food too, because we could talk about the view all day long, did you know you can see Hyde Park, The Shard, Westminster, the London Eye, The Royal Albert Hall?

Okay back to the food. Sit down for a bespoke, carefully curated three-course dinner as you soak up the sights, or raise a toast with the most perfect of backdrops for your special evening.

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TWINKLING MOMENTS

So Get your Christmas spirit in - or a glass of
prosecco - and join Chef Paul's Table this season
for an un-fir-gettable evening!

What are you waiting for?

Book now and have a christmas gathering
to remember!



