



An
unforgettable Christmas
at
Hilton London Syon Park



Welcome to Christmas 2019

Christmas at Hilton London Syon Park is always a memorable occasion. Spend the festive period with us. We offer an experience that you will talk about for years to come. Here we do not just celebrate Christmas, we create moments for you and your loved ones to enjoy.

We hope to share these memories with you.





What's on offer this Christmas

- Private Christmas Parties —*
- Christmas Day Lunch —*
- Christmas Day Dinner —*
- Christmas Joiner Party —*
- New Years Eve —*





Private Christmas Parties

This is the best of the best for those looking for a large gathering for them and their close ones. Enjoy the comfort of your own private space for your drinks, dinner and dance.

The details are all taken care of by us, all you have to do is sit back, relax and enjoy the night.



Bubbles on arrival

Starters

- Cured loch duart salmon with granny smith and celeriac salad, red beetroot confit with wasabi cream and keta caviar
- Roasted sweet potato, stilton and red onion tartlet with a small herb salad and a walnut dressing
- Duck liver and port parfait with pear ginger chutney and toasted brioche
- Roasted parsnip curry cream with crispy parsnips, smoked paprika oil and ciabatta
- Salad of samanzo tomato with roasted artichoke, balsamic onions and herb lettuce

Main courses

- Slow braised lamb shank with truffle jus, dauphinoise potato and glazed honey root vegetables
- Roast pave of Atlantic cod with basil crust, crushed olives, new potato, spinach stem, broccoli, vine tomato and dill sauce
- Homemade roulade of turkey with stuffed cranberry and apple mousse accompanied by classic trimmings, roast potato, celeriac, glazed parsnips and cocotte carrots
- Slow cooked feather blade steak with roasted sweet potato mash, spinach, portobello mushroom and barolo jus
- Cashew nut and mushroom wellington encased in puff pastry, served with seasonal vegetables and roast potatoes

Desserts

- Glazed lemon tart with raspberry sorbet
- White chocolate and passion fruit panna cotta with chocolate sauce
- Traditional plum pudding with brandy sauce
- Chocolate and coconut tart with mango sorbet
- Deep apple and cinnamon crumble with vanilla ice cream and salted caramel sauce

Coffee and mince pies

The Private Party also includes:

Room hire
Christmas novelties
DJ and dancefloor

Please choose one starter, one main course, one dessert plus dietary options.
For full T&Cs contact the team.
Price is based on a minimum of 150 guests in total.
For any special dietary requirements please contact the team.



£75.00pp / £80.00pp / £88.00pp

With a second choice

With a third choice

Christmas Day Lunch

After opening the presents continue the day with a delicious meal. Sit down with the family in our restaurant and enjoy a wide range of choice, taking the hassle out of your Christmas. With fresh ingredients that are locally sourced, each bite is filled with flavour.

Allow us to be a part of your special day.



Canapes and bubbles on arrival

Starters

- Mosaïque of confit duck and foie gras terrine with port and figs compote and toasted pecan raisin bread
- Burrata salad with beetroot and radish
- Cornish lobster, shrimp and crab cocktail, avocado, pink grapefruit, crisp gem lettuce, bound with a classic cocktail sauce

Intermediate

- Lobster bisque and crab tortellini
- Jerusalem artichoke broth with truffle oil

Green apple calvados sorbet cleanser

Main courses

- Slow braised shoulder of Welsh lamb and roasted herbs lamb fillet with sweet potato fondant, spinach, garlic confit and thyme jus
- Cashew nut and mushroom wellington, encased in puff pastry served with seasonal vegetables and roast potatoes
- Homemade roulade of turkey with stuffed cranberry and apple mousse accompanied by classic trimmings, roast potato, celeriac, glazed parsnips and cocotte carrots

Desserts

- Traditional plum pudding with brandy sauce
- Passion fruit torte with a bitter chocolate sorbet
- Chocolate and coconut tart with mango sorbet

Coffee and mince pies

Full pre-payment required at time of booking.
For full T&Cs contact the team.
For any special dietary requirements please contact the team.

£109.00pp

*Plated
Christmas Day
Dinner*

*Christmas Day doesn't have to end after lunch.
Dinner is also one of the most important meals
of the day.*

*Dive in to a variety of choice at our Plated
Christmas Day Dinner.*

*With a range of options on hand for you to try
there is something for absolutely everyone.*





Starters

- Cured loch duarte salmon, granny smith and celeriac salad, confit red beetroot, wasabi cream and keta caviar
- Roasted sweet potato, stilton and red onion marmalade tartlet with small herbs salad and a walnut dressing
- Duck liver and port parfait, pear ginger chutney, toasted brioche
- Roast pumpkin and apple soup rosemary oil


Main courses

- Roast pave of Atlantic cod with basil crust, olive crushed new potato spinach stem broccoli vine tomato and dill sauce
- Homemade roulade of turkey stuffed with cranberry and apple mousse, with classic trimmings, roast potato, celeriac, glazed parsnips and cocotte carrots
- Grilled, aged, west country sirloin steak with roasted sweet potato mash, spinach, portobello mushroom and choron sauce
- Cashew nut and mushroom wellington, encased in puff pastry served with seasonal vegetables and roast potatoes

Desserts

- Glazed lemon tart with raspberry sorbet
 - White chocolate and passion fruit panna cotta and chocolate sauce
 - Traditional plum pudding brandy sauce
 - Chocolate and coconut tart with mango sorbet
-

Coffee and mince pies



Full pre-payment required at time of booking.
For full T&Cs contact the team.
For any special dietary requirements please contact the team.



£59.00pp / £69.00pp

2 course

3 course



Christmas Joiner Party


The more invites to the party the better.

Share your Christmas in one of our fantastic Joiner Parties. They are always a fun occasion and give you the opportunity not only to bond with your current friends or team, but the opportunity to meet new people and revel in the Christmas spirit.



Starters

- Roasted sweet potato, stilton and red onion, marmalade tartlet with small herb salad and a walnut dressing
- Duck liver and port parfait, pear and ginger chutney with toasted brioche
- Roasted parsnip curry cream with crispy parsnips, smoked paprika oil and ciabatta



Main courses

- Homemade roulade of turkey with stuffed cranberry and apple mouse accompanied by classic trimmings, roast potato, celeriac, glazed parsnips and cocotte carrots
- Slow cooked feather blade steak with roasted sweet potato mash, spinach, portobello mushroom and barolo jus
- Cashew nut and mushroom wellington encased in puff pastry, served with seasonal vegetables and roast potatoes



Desserts

- White chocolate and passion fruit panna cotta with chocolate sauce
- Baked cranberry cheesecake
- Chocolate and coconut tart with mango sorbet

Coffee and mince pies

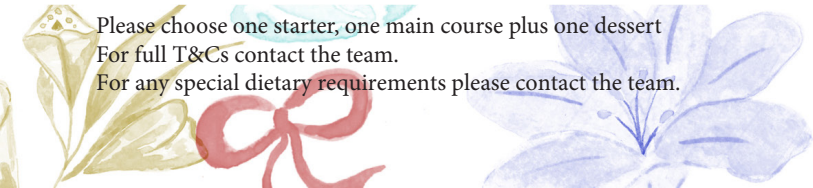
The joiner party includes:

Arrival drink

3 Course set menu

DJ and dancefloor

(Drinks packages to be pre-ordered separately)



Please choose one starter, one main course plus one dessert
For full T&Cs contact the team.
For any special dietary requirements please contact the team.



£60.00pp

New Year's Eve Restaurant

For a fresh start you need the freshest meal.

Before welcoming in the New Year, share a fantastic meal with the loved ones.

Dine in our restaurant and welcome in the New Year in style.

*Share the positivity while
surrounding yourself with warmth and exquisite food.*





Arrival drinks and canapes

Entrée

- Mosaïque of free range chicken, foie gras, Asian mushroom, potato and pea fricassee with a spiced plum sauce
- or
- Carpaccio of artichoke and panna cotta with black truffle, small herb salad with a hazelnut dressing

Starter

- Roast wild halibut fillet with coco beans cassoulet, tiger prawns, tarragon dumpling with lobster cream
- or
- Double baked roquefort soufflé with poached pear in a Porto apple celery remoulade

Pink champagne sorbet cleanser


Main course

- Pan fried fillet of Scottish beef with braised beef tortellini, celeriac puree, ceps fricassee and watercress Madeira sauce
- or
- Mediterranean trio; stuffed baby aubergine, mini couscous, tatin of sweet potato stuffed with wild mushrooms and vine cherry tomatoes

Dessert

- Symphony of chocolate: passion fruit and white chocolate delicé, diamond marjolaine, rectangle palette of bitter chocolate with a milk chocolate glaze
- or
- Lavender and coconut panna cotta with mixed berries and syrup d'épice

Coffee and petit fours



Full pre-payment required at time of booking.
Pre-orders are required.
For full T&Cs contact the team.
For any special dietary requirements please contact the team.

£79.00pp




New Year's Eve Ballroom

*New Year's Eve deserves the perfect setting for
you and your party.*

*With party theming, a smart dress code and
entertainment, this is for those looking for that
extra touch of exclusivity.*

*Perfect for parties of 2+, join us in sharing the
love with great company.*



Arrival drinks and canapes

Entrée

- Mosaïque of free range chicken, foie gras, Asian mushroom, potato and pea fricassee with a spiced plum sauce
- or
- Carpaccio of artichoke and panna cotta with black truffle, small herb salad with a hazelnut dressing

Starter

- Roast wild halibut fillet with coco beans cassoulet, tiger prawns, tarragon dumpling with lobster cream
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Main course

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Coffee and petit fours

Dress code: Smart and Suave, dress to impress
For groups of 2+
Party atmosphere
Entertainment
Beautiful ballroom setting

Full pre-payment required at time of booking.
Pre-orders are required.
For full T&Cs contact the team.
For any special dietary requirements please contact the team.



£99.00pp





How To Book

To find out more information and to make a booking please contact our team on:

+44 (0)208 380 1426

or


londonsyonpark.events@hilton.com

Please note that our office hours are:

Monday - Friday 09:00am - 18:00pm

Please inform our team of any special dietary requirements

For full T&C's please speak to a member of our team





*We look forward to seeing you this
Christmas*

