

*Christmas
has never been better*




Hilton
LONDON SYON PARK





Christmas Brochure
2018

CHRISTMAS CELEBRATIONS

PRIVATE CHRISTMAS PARTIES

CHRISTMAS DAY LUNCH

CHRISTMAS DAY DINNER

CHRISTMAS JOINER PARTY

NEW YEARS EVE



Private Christmas Parties

STARTERS

- Roasted butternut squash and sage soup served with pumpkin seeds and truffle oil (V)
- Minted melon, tomato and prosciutto salad
- Bourbon smoked duck, clementine, chicory leaves, candied walnuts and raspberry vinaigrette
- Hot smoked salmon with roasted beetroot and a horseradish crème fraiche salad

MAIN COURSES

- Roast turkey breast served with trimmings, rosemary roasted potatoes, root vegetables, Brussel sprouts, red wine jus
- Braised feather blade of beef with a spring onion potato cake, winter vegetables and brandy jus
- Pan fried pave of salmon served with colcannon potatoes, roasted cherry tomatoes, asparagus and chive beurre blanc
- Wild mushroom ravioli, parmesan and rocket (V)

DESSERTS

- Orange and champagne torte
- White chocolate and winter berry cheesecake
- Christmas pudding with fruit compote and vanilla mascarpone

The Private Party includes:

Room hire

A glass of prosecco on arrival

Half a bottle of wine per person

Three course set menu

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.

£70.00pp Inc VAT



Christmas Day Lunch

STARTERS

- Honey roasted parsnip and apple soup with paprika oil (V)
- Lobster and crayfish cocktail with a citrus dressing
- Venison and chicken pâté with pear chutney and rustic bread
- Warm goat's cheese and red onion tartlet (V)

MAIN COURSES

- Traditional roast turkey breast, served with sage and onion stuffing, roasted rosemary potatoes, root vegetable, Brussel sprouts and a red wine gravy
- Roast English rack of lamb with celeriac dauphinoise, leeks, smoked carrots and redcurrant jus
- Corn fed chicken supreme, truffle potato mash, braised gems, wild mushrooms and Madeira jus
- Sea bass with fennel, tomato, bean and chorizo cassoulet
- Roasted nut cutlets served with saffron creamed leeks and baby vegetables (V)

DESSERTS

- Chocolate and praline truffle torte
- Clementine tart with passion fruit cream
- Christmas pudding with berry compote and vanilla mascarpone
- Continental cheese and water biscuits

Includes arrival drink, canapes and coffee.
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 Inc VAT



Christmas Day Dinner Buffet

STARTERS

- Pea and mint soup with crème fraîche
- Charcuterie plate
- Mixed leaf salad
- Spinach gorgonzola and cranberry salad
- Bean and chorizo salad

MAIN COURSES

- Traditional roast turkey breast served with sage and onion stuffing, roasted rosemary potatoes, root vegetable, Brussel sprouts and a red wine gravy
- Slow cooked beef bourguignon
- Smoked haddock and prawn gratin
- Layered Portobello mushroom, spinach and roasted peppers (V)

DESSERTS

- Baked cranberry cheesecake
- Christmas pudding with vanilla custard
- Glazed lemon tart
- Fresh fruit salad

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

£49.00pp Inc VAT



Christmas Joiner Party

STARTER

- Roasted butternut squash and sage soup - served with pumpkin seeds and truffle oil (V)
- Bourbon smoked duck , clementine, chicory leaves, candied walnuts and raspberry vinaigrette

MAIN COURSES

- Roast turkey breast served with trimmings, rosemary roasted potatoes, root vegetables, Brussel sprouts, red wine and pan jus
- Wild mushroom ravioli, parmesan and rocket (V)
- Corn fed chicken supreme, truffle potato mash, braised gems, wild mushrooms and Madeira jus

DESSERT

- Christmas pudding with berry compote and vanilla mascarpone
- Baked cranberry cheesecake

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
Drinks packages must be pre-ordered before the event.
For full T&Cs contact the team.
For any special dietary requirements please contact the team.

£50.00pp Inc VAT



New Years Eve

STARTERS

- Jerusalem artichoke and wild mushroom soup, truffle oil (V)
- Ham hock terrine, quails' egg, pineapple chutney
- Beetroot gravadlax served with asparagus, cucumber and lemon salad
- Grilled aubergine with chickpea, mozzarella tian and coriander pesto (V)

MAIN COURSES

- Grilled fillet and braised shin of Northumberland beef, served with fondant potatoes, glazed carrot with truffle and a port wine jus
- Cannon of lamb with salsify, blackberry and pea puree accompanied with petit vegetables
- Pan seared fillet of sea bass served with prawn and ginger cannelloni, accompanied with a warm courgette salad
- Grilled vegetable stack with halloumi, laced with a sun blushed tomato and saffron sauce (V)

Taittinger poached apple with calvados sorbet to follow

DESSERTS

- Earl grey and honey panacotta with ras-el-hanout biscuit and mango coulis
- Peach melba with raspberries and vanilla ice cream meringue
- Trio of chocolate dark chocolate and orange cheesecake, white chocolate ice cream and warm chocolate fondant
- Cheese selection, celery, grapes, plum chutney and biscuits

Tea and coffee with petit fours

Includes arrival drink and canapes.
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 Inc VAT



*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



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