

Celebrate the Festive Season

With us at DoubleTree by Hilton London - Victoria





Season's Greetings & Offers

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If you are looking for a special Christmas celebration this year, look no further than the DoubleTree by Hilton London - Victoria. We are delighted to introduce our exciting festive options for Christmas 2022, featuring a selection of quality packages to suit all.

PARTY ORGANISER'S OFFER

• Bookings over 50 people - organiser receives a free place.

Allergen Statement

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.

Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.





Festive Party lights

Bar opens: 7.00pm Dinner served from: 7.30pm Disco until: midnight

£69.95 per person includes a glass of Prosecco and festive novelties

Bring your party to our party and join in the Festive Fun. Enjoy a delicious three course meal before dancing the night away with our resident DJ. Please enquire about any preferred dates throughout the festive party season

Menu

TO START

Ham Hock and Pea Terrine

Piccalilli and Brioche Toast

Salmon Gravlax, Aubergine Compote

with avocado crostini and chive sour cream

Red Beet Tartare, Arugula, Endive and Orange Segments (V) (GF) with goat's cheese and apple cider dressing

FOR MAINS

Traditional Roast Turkey with herb roasted potatoes, roasted winter vegetables and turkey jus

Rosemary Crusted Lamb Steak with fondant potatoes, buttered carrots, seasonal greens and minted jus

Pan-fried Fillet of Sea Bass (GF) with tomato risotto, smoked garlic and dill cream sauce

Baked Vegetable Gratin (V)(GF) with spinach and wild mushroom sauce

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

FOR	DESSERT

with brandy sauce

Warm Chocolate Fondant (V) with Baileys ice-cream and fresh strawberries

Traditional Christmas Pudding (V)

Fresh Fruit Salad (V) in a brandy snap basket

TO FINISH

Freshly Brewed Tea or Coffee with mini mince pies (VE)



Christmas Day Buffet

25th December

Served in our restaurant between: 12.30pm-4.30pm

£48.50 per person **£24.95** kids 3-12 years Includes festive novelties Relax and enjoy the magic of Christmas day whilst we take care of all the arrangements. Join us for the perfect Christmas gathering with family and friends for a festive and succulent Christmas lunch buffet.

Menu

TO START

Pumpkin Soup (VE)(GF) with wild mushroom oil

Selection of Starters and **Compound Salads** with dressings and condiments

COLD MEAT SELECTION (GF)

Cold Turkey | Honey Roast Ham Salami | Chorizo

FOR MAINS

Roast Breast of Turkey with traditional trimmings

Roast Beef with Yorkshire pudding and horseradish sauce

Cajun Spiced Salmon (GF) on a bed of Mediterranean vegetables

Ricotta and Spinach Tortellini (V) with pesto cream sauce

SIDES (VE)(GF) **Roasted potatoes Brussels sprouts Parsnips** Carrots

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

FOR DESSERT Rich Chocolate Fudge Cake (V) Fresh Fruit Salad (VE)(GF)

Christmas Pudding (V) with brandy sauce

TO FINISH

Freshly Brewed Tea or Coffee with mini mince pies (VE)



New Year's **Eve Buffet**

6.00pm start with a welcome glass of bubbly on arrival

£52.50 per person **£26.95** kids 3-12 years Includes festive novelties New Year's Eve - A time for change, a time to indulge and a time for celebration. Join us for a delicious buffet, served in our restaurant.

Menu

AMUSE BOUCHE

Pumpkin Velouté (VE)(GF) with truffle oil

TO START

Wild Mushroom and Game Terrine with granny smith remoulade

Pear and Goat's Cheese Salad (V)(GF) with cherry tomatoes and walnut dressing

FISH COURSE

Seabass with béarnaise sauce

PALATE CLEANSER

Gin and Tonic Sorbet (VE)(GF) with berries

FOR MAINS

Fillet of Beef with Celeriac Velouté with périqueux sauce

Beetroot and Brie Pithivier (V) with tomato fondue and cress

FOR DESSERT Homemade Tiramisu (V) Mini Cheesecake Trio (V)

TO FINISH

Freshly Brewed Tea or Coffee with petit fours (V)



Drinks Offers and Packages

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Pre-order drink combos, wines and Champagne to enjoy your event to the fullest.

CHAMPAGNE AND WINE LIST

Champagne	
 Louis Dornier et Fils Brut Champagne, France 	£55.50
 Moët & Chandon Brut Impérial, France 	£69.95
Sparkling Wine	
Da Luca Prosecco, Italy	£34.95
White Wine	
Pontebello Pinot Grigio, Italy	£25.50
Monte Verde Chardonnay, Chile	£25.50
Monte Verde Sauvignon Blanc, Chile	£25.00
Red Wine	
 Vita Sangiovese, Puglia, Italy 	£25.50
• Luis Felipe Edwards Lot 37 Pinot Noir, Maule Valley, Chile	£25.50
Monte Verde Cabernet Sauvignon, Central Valley, Chile	£25.50
Rosé Wine	
Whispering Hills White Zinfandel, California, USA	£25.50
Cotes de Provence Rose Pure, Mirabeau, France	£39.50
Rosé Sparkling Wine	
Galanti Prosecco Rosé Extra Dry, Prosecco, Italy	£34.95

ICED BUCKET OF BEERS £24.95

 6 Bottles of Beer (330ml) (Sol, Becks & Budweiser)

COMBOS

Wine and Beer Combo £95.50

- 6 Bottles of Beer (330ml)
- 3 Bottles of House Wine (Red, White, or Rosé)

U6 How to Book & Directions

Our friendly Christmas team are on hand to help you create your perfect festive celebration, taking care of every detail, so you can have an experience to remember, contact them now.

Call: 020 7834 8123

or email: events@dtlondonvictoria.com

The DoubleTree by Hilton London -Victoria hotel is conveniently located opposite Victoria train station, providing its guests with immediate access to public transportation and points of interest.

By train or underground: From Victoria Station, follow signs to Platform 1 and continue through to Hudson's Place exit. The hotel is situated opposite the station.

DoubleTree by Hilton London — Victoria

- 2 Bridge Place, London SW1V 1QA
- T: 020 7834 8123
- E: events@dtlondonvictoria.com
- W: dtlondonvictoria.com



Booking Terms & Conditions

- Bookings are only confirmed upon receipt of a signed booking form together with £10.00 per person non-refundable, nontransferable deposit and written receipt issued by the Hotel. Full payment is required for bookings made within 28 days prior to the event.
- Balance payment is due no less than 28 days prior to the event. Failure to make payment by the due date will result in the cancellation of the booking without prior notification and the space offered for re-sale. Once balance payment has been made no refunds will be given.
- Prices are quoted inclusive of vat at the current rate. However, should there be any change in this tax as a result of government policy we reserve the right to amend it as necessary.
- All alterations to bookings must be confirmed in writing.
- Please notify the Hotel of any special dietary requirements no less than 14 working days prior to your event.
- All Christmas bookings require food and wine selection preordered at least 14 days before the event date.
- To ensure the enjoyment of everyone, the Hotel reserve the right to refuse admission or escort from our premises any guest whose behaviours is deemed inappropriate.
- No beverages other than those bought on the Hotel premises may be consumed.
- Accommodation bookings must be guaranteed with a credit card, and group bookings will be subject to appropriate terms and conditions.
- In the unlikely event that an event should fail to reach minimum numbers, the Hotel reserves the right to cancel or consolidate events. An alternative date or full refund will be offered.
- Dress code for all parties is smart casual attire with no trainers.
- Please note that any booking of 10 people or more a separate contract will need to be signed.

