



DOUBLETREE
by Hilton™
LONDON - VICTORIA

Christmas 2021

Christmas Day Buffet Menu

£47.50 per person
£23.95 kids 3-12 years
Includes: Festive novelties

STARTER

Pumpkin soup with wild mushroom oil (VE, GF)

Selection of starters and compound salads with dressings and various condiments



COLD MEAT SELECTION

Cold turkey | honey roast ham | salami | chorizo (GF)



MAINS

Roast breast of turkey with traditional trimmings

Roast beef with Yorkshire pudding and horseradish

Cajun spiced salmon on a bed of Mediterranean vegetables (GF)

Ricotta and spinach tortellini with pesto cream sauce (V)



SIDES

Roast potatoes (VE, GF)

Brussel sprouts | parsnips | carrots (VE, GF)



DESSERT

Rich chocolate fudge (V)

Fresh cut fruits (VE, GF)

Christmas pudding with brandy sauce (V)



TO FINISH

Tea/coffee & mini mince pie

Christmas Party Night's Menu

£65.95 per person

Includes: Glass of prosecco on arrival, festive novelties, DJ & disco

STARTERS

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 (GF)
with goat's cheese and apple cider dressing



MAINS

Roast turkey

served with traditional trimmings

Herb roast potatoes, roasted winter vegetables & turkey jus

Rosemary crusted lamb steak

with fondant potato, buttered carrots, seasonal greens & minted jus

Pan-fried fillet of sea bass (GF)

with tomato risotto, smoked garlic & dill cream sauce

Baked vegetable gratin (V, GF)

served with spinach and wild mushroom sauce



DESSERTS

Traditional Christmas pudding (V)

with brandy sauce

Warm chocolate fondant (V)

with baileys ice cream & fresh strawberries

Fresh fruit salad (V)

served in a brandy snap basket



TO FINISH

Tea/coffee & mini mince pie

V - Vegetarian | VE - Vegan | GF - Gluten Free

New Year's Eve Menu

£52.95 per person
Includes: Glass of bubbly

AMUSE BOUCHÉ

Spiced lentil soup (GF)
with cauliflower pakora



STARTER

Wild mushroom and game terrine
with granny smith remoulade

or

Pear and goats cheese salad (V, GF)
with cherry tomatoes and walnut dressing



FISH COURSE

Confit salmon
chilli crab linguini and lobster bisque



PALATE CLEANSER

Gin and tonic sorbet with berries (VE, GF)



MAIN COURSE

Fillet of beef with celeriac velouté
sauce périgueux

or

Beetroot and brie pithivier (V)
tomato fondue and cress



DESSERT

Homemade tiramisu (V)

or

Mini cheesecake trio (V)

Tea & coffee
with petit fours

V - Vegetarian | VE - Vegan | GF - Gluten Free





We look forward to seeing you

DoubleTree by Hilton London – Victoria

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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.

www.crimsonhotels.com/christmas