



Queen's
Gate LONDON
CURIO COLLECTION
by Hilton™

THE
FESTIVE
SEASON



FESTIVE SPACES



ESQ BAR

Our lower ground floor hideaway creates the perfect atmosphere for a festive feel with its warm lighting and furnishings and is ideal for a semi private reception.

40

Semi Private Reception
Standing Capacity

80

Private Reception Standing
Capacity



BOTANICA

Our elegant atrium embraces nature's natural charm with its lavish greeneries and is perfect for a standing reception or to enjoy the quintessential British tradition of Afternoon Tea. It's Christmas with a twist.

30

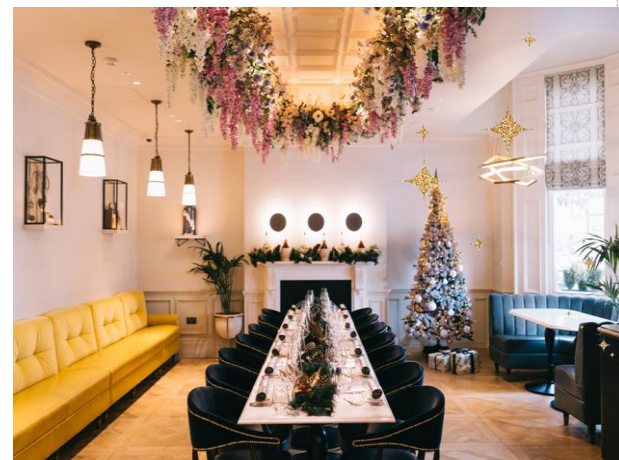
Private Standing
Reception Capacity

16

Private Standing
Seated Capacity

26

Private Afternoon Tea
Capacity



CENTO

With its elegant surroundings decorated in hues of blue mixed with natural tones, Cento Restaurant & Bar creates the perfect location for all your festive celebrations.

64

Private Dining Seated Capacity

A minimum of 30 guests for private use.
A full pre-order is required 14 days in
advance of your booking.



KNIGHTSBRIDGE AND KENSINGTON

Our intimate event spaces Knightsbridge and Kensington create a refined and warm ambience and are ideal to play host to private festive dining.

10

Knightsbridge Private Dining
Seated Capacity

10

Kensington Private Dining
Seated Capacity



FESTIVE CANAPÉ RECEPTIONS

Our canapé receptions offer a perfect alternative to a sit-down meal allowing you and your guests to mingle and socialise while enjoying beautifully presented platters of mouth-watering delicacies.

SELECTION OF
3 CANAPÉS FOR
£35

SELECTION OF
5 CANAPÉS FOR
£48

COLD CANAPÉS

Burrata and prawn tart

Beef tartare with caviar

Salty profiteroles with brie and cranberry sauce (V)

Mini tacos with beetroot and walnut houmous (VG)

DESSERT CANAPÉS

Orange and Prosecco torte (V)

Stollen bites (V)

Green tea tart with cinnamon, raisins and cheese mousse (V)

HOT CANAPÉS

Salted cod mousse on crispy polenta

Minted lamb skewer with spiced yoghurt

Crispy parmesan polenta with sundried tomatoes (V)

Savoury mille-feuille with Jerusalem artichoke cream and truffle (VG)

TO FINISH

Vegan crumble mince pies (VG)
served with tea and coffee

(V) Vegetarian | (VG) Vegan

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.



Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.



4 COURSES FOR
79 per person

FESTIVE PRIVATE DINING

Our Private Christmas Menu offers an elegant dining experience with all the flavour of the holidays. Choose two dishes from each course to create a menu that's perfect for your guests. From seasonal starters to decadent desserts, every plate is crafted to capture the spirit of Christmas.

STARTERS

- Prawn tartare with mango chutney and salted coconut mousse
- Capone terrine with white curry and dried apricots on a bed of winter greens with coriander yogurt sauce
- Spiced lentil cake on cauliflower cream with smoked chili oil and crispy legume chips (V)
- Beetroot carpaccio with orange gel, toasted hazelnuts and smoked beetroot cream (VG)

DESSERTS

- Lemon and blackcurrant delice (V)
- Banoffee pie (V)
- Bread and butter pudding with Madagascan vanilla crème anglaise (V)
- Roasted fig tartlet (V)

MAINS

- Oven-roasted turkey breast with chestnut and sage stuffing, cranberry compote, roasted root vegetables and rich gravy
- Seared turbot fillet with Champagne beurre blanc with creamy celery purée and sautéed asparagus tips
- Butternut squash, mixed bean and cheese shepherd's pie (V)
- Pumpkin risotto topped with sage and toasted pine nuts (V)

TO FINISH

Chocolate mints (VG)
served with tea and coffee

(V) Vegetarian | (VG) Vegan

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.



Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.



FESTIVE BOWL FOOD SELECTION

Our bowl food options are a stylish yet substantial alternative to canapés. They are the perfect solution for your guests to stay mingling while enjoying our selection of beautifully presented mini meals, fit for the festive season.

MAINS

Traditional roast turkey with pigs in blankets and gravy 13

Maple-glazed roast goose with chestnut stuffing, sticky apple and pear 15

Salmon with lemon caper butter and crushed purple potatoes 14

Chicken and leek terrine with truffle aioli and rye bread 11

Rainbow beetroot salad with goat's cheese mousse topped with roasted hazelnuts (V) 8

Spiced lentil cake on cauliflower cream with smoked chili oil and crispy legume chips (V) 9

Oyster garlic mushrooms with polenta bites and coconut mousse (VG) 10

Roasted butternut squash soup topped with pine nuts (VG) 7

DESSERTS

Festive Christmas pudding with crème anglaise (V) 7

Italian panettone custard tart (V) 6

Vegan crumble mince pie (VG) 5

(V) Vegetarian | (VG) Vegan

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.



Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.



4 COURSES FOR
69 per person

CHRISTMAS EVE MENU

Begin your Christmas celebrations with a sumptuous four-course feast, crafted to capture the magic of the season. Each dish is designed to delight and surprise. Perfect for gathering with loved ones, this menu blends festive tradition with culinary flair for an unforgettable Christmas Eve.

STARTERS

Prawn Tartare with mango chutney
and salted coconut mousse

Capone terrine with white curry and dried apricots on a
bed of winter greens with coriander yogurt sauce

Beetroot carpaccio with orange gel, toasted hazelnuts
and smoked beetroot cream (VG)

DESSERTS

Lemon and blackcurrant delice (V)

Bread and butter pudding
with Madagascan vanilla crème anglaise (V)

Roasted fig tartlet (V)

MAINS

Lamb rack with lime-glazed sweet potatoes, lamb jus
and burnt onion purée

Seared turbot fillet with Champagne beurre blanc
with creamy celery purée and sautéed asparagus tips

Pumpkin risotto topped with sage
and toasted pine nuts (VG)

TO FINISH

Mince pies (VG)
served with tea and coffee

(V) Vegetarian | (VG) Vegan

Before ordering your food or drink, please speak to a member of the team
if you have an allergy or intolerance.



Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.



CHRISTMAS DAY MENU

4 COURSES FOR
65 per person

Celebrate the most special day of the year with an exquisite four-course menu, brimming with festive flavours and seasonal indulgence. From the first bite to the last, every dish is a joyful nod to Christmas tradition, thoughtfully prepared to make your day truly unforgettable.

STARTERS

Duck liver pâté with fig chutney
and toasted brioche

King prawn tartare with avocado and lime in a crisp pastry tart

Burrata with asparagus, toasted almonds
and pomegranate balsamic vinegar (V)

Carrot and ginger soup topped
with coconut cream (VG)

DESSERTS

Traditional Christmas pudding
with crème anglaise (V)

Panettone with Madagascan vanilla custard (V)

Lemon and blackcurrant delice (V)

MAINS

*Served with roasted root vegetables,
rosemary potatoes and Brussels sprouts*

Stuffed turkey with pigs in blankets

Lobster ravioli in a lobster sauce with cherry tomatoes,
salmon roe and sage

Roasted cauliflower with tahini sauce and pomegranate
with a fresh herb salad (V)

Butternut squash stuffed with quinoa, cranberries and walnuts (VG)

TO FINISH

Mince pies (VG)
served with tea and coffee

(V) Vegetarian | (VG) Vegan

Before ordering your food or drink, please speak to a member of the team
if you have an allergy or intolerance



Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.



HOW TO BOOK

Our friendly events 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.

T: 020 7373 7878
E: sales@100queensgate.com

100 Queen's Gate Hotel London Kensington, Curio Collection by Hilton
Queen's Gate | Kensington | London | SW7 5AG