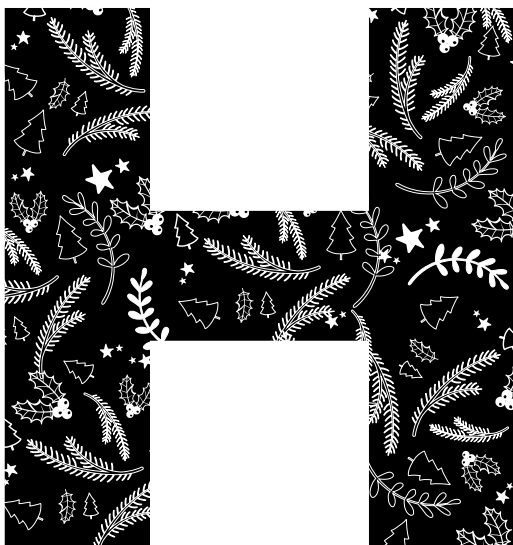




A HILTON LONDON METROPOLE CHRISTMAS TALE



Hilton
LONDON METROPOLE



FESTIVE BEGINNINGS

Fireplaces are getting lit up, and decorations are hung. It's Christmas!

Looks like you've been good this year and made it onto Chef Paul's Nice List! It's said that Christmas is the most wonderful time of the year, so why don't you come by and celebrate it with us?

We have three menus on offer for you this year for the ultimate Christmas celebration! Starting off with Tyburn Kitchen's tasty sharing menus using locally sourced ingredients and Tyburn Bar's casual set menu. For a drinks focused celebration we have our stunning Bow Bar semi-private drinks offer.

With that in mind, shall we take a look?





The honest, seasonal, ingredient powered
neighbourhood restaurant.

TYBURN
KITCHEN



TYBURN CELEBRATIONS

Chef Paul has prepared three delicious sharing menus, with special dishes created with carefully selected and locally sourced ingredients... We are all about keeping it sustainable at Chef's Table.

So it's time to dig in! You'll notice that all our starters include tasty, fresh vegetables. Locally sourced! There will be plenty of choices to treat yo'elf with our yummy mains, but we have to mention our mouthwatering beef short rib! Wondering what makes it so tasty? It's braised for 8 hours. Pure flavourful.

Pour yourself a glass of prosecco-ho-ho-ho and take a closer look at one of the best parts of the menu. Desserts!





THE NOEL MENU

£50.00

STARTERS

**225 GIN MARINATED
SCOTTISH SALMON**
Scallions, radish and rocket
(112 kcal)

SMOKED DUCK
Heritage carrot slaw, pear
salsa, crisp sweet potato
(144 kcal)

ROASTED BEETROOT V
Beetroot hummus, goats
curd, pomegranate molasses
(123 kcal)

MAINS

**JOSPER GRILLED
CHICKEN**
On creamed parsnip, sage
apricot jus (115 kcal)

**GRILLED SEA
BREAM**
Wilted spinach, chilled tomato
and red onion concasse (160 kcal)

SPICED CAULIFLOWER V
Courgette biriyani, coriander puree,
cauliflower crisp (85 kcal)

DESSERTS

**NUTMEG CREME
BRULEE TARTS V**
(123 kcal)

RASBERRY MERINGUES VE
Coconut cream
(165 kcal)

**VEGAN CHOCOLATE
TORTE VE**
Mandarin marmalade
(110 kcal)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 12.5% discretionary service charge will be added to your bill. All prices include VAT.
Sharing menu, all calories based on 50gm serving.



THE YULETIDE MENU

£60.00

STARTERS

GRILLED QUEENIE SCALLOPS

Salted celeriac,
sesame seaweed (88 kcal)

RARE BEEF

Horesradish dressing,
shaved Ewe's milk cheese
(86 kcal)

CHILLED AUBERGINE **VE**

Dairy free yogurt, roasted pepper, herb
shoots, aubergine crisp (83 kcal)

MAINS

CASSEROLE OF PUMPKIN AND COURGETTE **VE**

Tumeric cream (90 kcal)

FILLET OF SEA BASS

Crab rice, cucumber salsa
(252 kcal)

8 HOUR BRAISED BEEF SHORT RIB

Sauteed brussel sprouts,
parsley mash (279 kcal)

DESSERTS

FLOURLESS AND DAIRY FREE CHOCOLATE CAKE **V**

Caramelised popcorn
(233 kcal)

PEAR AND WALNUT BAKEWELL TART **V**

Cranberry clotted cream
(180 kcal)

MINI ENGLISH SHERRY INFUSED SPONGE FRUIT TRIFLES **V**

(129 kcal)

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Sharing menu, all calories based on 50gm serving.



THE HOLLY MENU

£70.00

STARTERS

SPICED TOMATO SESAME TARTAR **VE**

Warm crisp bread
(119 kcal)

225 GIN MARINATED SALMON

Lobster beignet, sweet
mustard sauce (182 kcal)

CURED ENGLISH COPPA

Tomato relish, rosary cheese,
tapioca cracker (173 kcal)

MAINS

JOSPER GRILL ROASTED SIRLOIN OF BEEF

Béarnaise and peppercorn
sauces (205 kcal)

BROCCOLI AND BUTTERBEAN RAGOUT **VE**

Marjoram and chives
(135 kcal)

'OSSO BUCCO' OF MONKFISH

Lemon and crab orzo pasta
(196 kcal)

PARMENTIER POTATOES **VE**

(70 kcal)

DESSERTS

**DARK CHOCOLATE
TARTS **V**** Coffee cream,
caramel cracker (120 kcal)

CORNISH ORGANIC BRIE **V**
Quickes cheddar, Rosary goat
cheese (264 kcal)

RUM BABA **V**
Cheesecake mousse, fruit
compote (146 kcal)

**VEGAN MINI APPLE
CRUMBLES **VE****
(85 kcal)

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A 12.5% discretionary service charge will be added to your bill. All prices include VAT.

Sharing menu, all calories based on 50gm serving.



ADDITIONAL INFORMATION

DRINKS

FOR OUR TYBURN KITCHEN DRINKS MENU [CLICK HERE](#).

DRINKS PACKAGES ARE AVAILABLE UPON REQUEST,
INCLUDING WINE, BEER AND SOFT DRINKS.

INDIVIDUAL BOTTLES ALSO FOR SALE.

BOOKING INFORMATION

THIS MENU IS AVAILABLE FROM 17TH NOVEMBER UNTIL
24TH DECEMBER.

A £10 NON REFUNDABLE DEPOSIT PER PERSON IS
REQUIRED UPON BOOKING.

21 DAYS IN ADVANCE FULL PREPAYMENT REQUIRED TO
CONFIRM BOOKING.

DINNER TIMINGS FROM 6-10PM, WITH THE LAST FOOD
ORDER AT 10PM.

TABLE NOVELTIES ARE INCLUDED.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
All spirits are served in 50ml, fortified wines in 50ml. Wines served in 175ml, 125ml and 250ml are available on request. A 12.5% discretionary service charge will be added to your bill. All prices include VAT.
Sharing menu, all calories based on 50gm serving.



Your casual, friendly neighbourhood bar.

TYBURN
KITCHEN BAR



SEASONS GREETINGS

Step into our friendly neighbourhood bar, Tyburn Kitchen Bar. Perfect for your relaxed Christmas parties which fit the more laid-back vibe.

Chef Paul has prepared a tasty set menu where you can choose whichever five dishes you fancy, from mini cheeseburgers to panko prawns to caluliflower pakoras. There is something for everyone to enjoy!



THE TYBURN BAR MENU

£34.00

SELECT FIVE ITEMS

Additional items are £6.00 each

BUTTERMILK CHICKEN

Corn mayo
(338 kcal)

SPICED CHICKEN SKEWERS

GF (200 kcal)

CHICKEN WINGS

BBQ sauce
GF (405 kcal)

GARLIC CHILI PRAWN SKEWERS

GF (210 kcal)

PANKO PRAWNS

Sweet and sour sauce
(320 kcal)

FISH GOUJONS

Tartare sauce
(582 kcal)

MINI CHEESEBURGER

Pickles, salsa
(305 kcal)

LAMB KOFTA KEBAB

Cumin yoghurt
GF (324 kcal)

HALAL CHICKEN

MEATBALL
Chive mayonnaise
GF (237 kcal)

FALAFEL

Mint yoghurt
GF/V (333 kcal)

COURGETTE AND MUSHROOM KEBABS

GF/V (105 kcal)

CAULIFLOWER PAKORAS

Coconut chutney
GF/VE (318 kcal)

HUMMUS

Flat bread, olives
VE (345 kcal)

CHUNKY CHIPS

With parmesan cheese

GF/V (300 kcal)

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A 12.5% discretionary service charge will be added to your bill. All prices include VAT.

Sharing menu, all calories based on 50gm serving.



ADDITIONAL INFORMATION

DRINKS

FOR OUR TYBURN KITCHEN BAR DRINKS MENU [CLICK HERE](#).

DRINKS PACKAGES ARE AVAILABLE UPON REQUEST,
INCLUDING WINE, BEER AND SOFT DRINKS.

INDIVIDUAL BOTTLES ALSO FOR SALE.

BOOKING INFORMATION

MINIMUM 6 PERSON BOOKING FOR THIS MENU.

ADDITIONAL ITEMS AVAILABLE AT £6 EACH.

A £10 NON REFUNDABLE DEPOSIT PER PERSON IS
REQUIRED UPON BOOKING.

21 DAYS IN ADVANCE FULL PREPAYMENT REQUIRED TO
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DINNER TIMINGS FROM 6-10PM, WITH THE LAST FOOD
ORDER AT 10PM.

TABLE NOVELTIES ARE INCLUDED.

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Sharing menu, all calories based on 50gm serving.



Street attitude, city refinement.



BOW BAR

LONDON



MERRY COCKTAILS

It's time to talk about the drinks! Our stunning Bow Bar is available for semi-private event hire. If you're looking for a more intimate setting then the Drawing Room is your spot. For those who really want to party, then we offer half of the Bow Bar, with a beautiful view of the bar and enough space to dance the night away!

With a selection of drink packages available and delicious limited edition Christmas Cocktail, you'll have all the flexibility to tailor your drink offering to suit your needs.





BOW BAR'S
DAZZLING DRINKS
MENU

CHRISTMAS COCKTAILS

PANETTONE £17.00

Panettone infused cognac, christmas spices sugar, orange bitters and full egg

PINE £15.00

Twist on a classic americano, blend of campari and sweet vermouth infused with pine needles and carbonated with soda

MILKY BAR SNOWBALL £14.00 OR £7 NON-ALCOHOLIC

Rum, white chocolate, advocaat and spiced sugar

WHITE CHOCOLATE AND ORANGE MILK PUNCH £15.00

Grey goose l'orange & vanille, noilly prat, white chocolate, clarified grapefruit juice, citric acid, sugar, milk washed then carbonated

YULE MULE N.A. £7.00

Spiced sugar, lime, ginger and ginger beer

DRINKS PACKAGES

DRINKS PACKAGES ARE AVAILABLE UPON REQUEST, INCLUDING WINE, BEER, REGULAR COCKTAILS AND SOFT DRINKS.

INDIVIDUAL BOTTLES ALSO FOR SALE.

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BOW BAR'S DAZZLING DRINKS EVENT HIRE

BOOKING INFORMATION

TWO SEMI-PRIVATE SPACES FOR HIRE.

UP TO 80 PEOPLE IN THE DRAWING ROOM OR UP TO 80 PEOPLE
STANDING IN HALF OF BOW BAR - SEMI-PRIVATE.

A MINIMUM SPEND OF £3,000 IS REQUIRED FOR ALL SEMI-PRIVATE
ROOM HIRES.

UP TO THREE HOURS BOOKING TIME.

NO MINIMUM NUMBERS.

A £10 NON REFUNDABLE DEPOSIT PER PERSON IS REQUIRED UPON
BOOKING.

21 DAYS IN ADVANCE FULL PREPAYMENT REQUIRED TO CONFIRM
BOOKING.

FOR BOOKINGS PLEASE EMAIL CBS.LONDONMET@HILTON.COM.

TABLE NOVELTIES ARE INCLUDED.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All spirits are served in 50ml, fortified wines in 50ml. Wines served in 175ml, 125ml and 250ml are available on request. A 12.5% discretionary service charge will be added to your bill. All prices include VAT.



TWINKLING MOMENTS

So Get your Christmas spirit in - or a glass of
prosecco - and join Chef Paul's Table this season
for an un-fir-gettable evening!

What are you waiting for?
Book now and have a christmas gathering
to remember!



