



Hilton

LONDON METROPOLE



HILTON LONDON METROPOLE'S
CHRISTMAS TALE

For your small and large Christmas
party bookings.



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 different menus on offer for you this year for the ultimate Christmas celebration!

Celebrating big with 100+ guests? **Admiral Suite** is the perfect room for you, decorated like a Winter Wonderland. **Tyburn Kitchen Bar** can also welcome a big group of up to 150 guests, providing a more relaxed vibe. If you're thinking of something more intimate, our **Private Dining Area in Tyburn Kitchen** seats up to 20, or if you're undecided with 20+ guests then the **Drawing Room / Bow Bar** is the place to be!

Can you already smell the festive feast? Let's take a look at what we have to offer...





The honest, seasonal, ingredient powered neighbourhood restaurant and bar. That's Tyburn Kitchen and Tyburn Kitchen Bar!



PLATED DINNER MENU

MENU ONE

£60.00

LIGHTLY SPICED PRAWN AND COD FRITTER

Cherry tomato, scallion, caper salad
(285 kcal)

BREAST OF CHICKEN

Tarragon creamed potato, tomato, mushrooms,
glazed carrot Malt vinegar sage gravy
(325 kcal)

PRESERVED PEAR CHEESECAKE

Butterscotch, blackberries
(305 kcal)

MENU TWO

£65.00

SCOTTISH SALMON

Cucumber and melon salad, paprika emulsion
(195 kcal)

BREAST OF DUCK

On sweet red cabbage, roasted sprouts, fondant potato
Sage chestnut gravy
(365 kcal)

CHRISTMAS SPICE CRÈME BRULEE

Prune, plum and apricot compote
(325 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.

PLATED DINNER MENU

MENU THREE

£70.00

WARM SHALLOT AND OYSTER MUSHROOM TART

Watercress emulsion and Herb shoots
(222 kcal)

ESCALOPE OF TURKEY

Creamed artichokes, hispi cabbage,
thyme reduction Cranberry fondant potato
(385 kcal)

CHOCOLATE CAKE

Flourless and dairy free with caramelised popcorn,
butterscotch sauce
(295 kcal)

MENU FOUR

£80.00

ROASTED SCALLOP AND MONKFISH

Creamed leek, tomato, tarragon, swaledale cheese
(300 kcal)

SIRLOIN OF BEEF

Potato terrine, truffled parsnip puree, hispi cabbage Port wine jus
(560 kcal)

WINTER FRUIT BREAD AND BUTTER PUDDING

Brandy Chantilly, blackberry puree
(325 kcal)

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Sharing menu, all calories based on 50gm serving.





VEGAN PLATED DINNER MENU

MENU ONE

£60.00

LIGHTLY SPICED AUBERGINE AND COURGETTE FRITTER

Cherry tomato, scallion, caper salad
(285 kcal) **VE**

PUMPKIN TIAN

Tarragon potato, tomato, mushrooms,
glazed carrot Malt vinegar reduction
(290 kcal) **VE**

PRESERVED PEAR VACHERIN

Butterscotch, blackberries
(305 kcal) **VE**

MENU TWO

£65.00

BUTTERNUT FONDANT

Cucumber and melon salad, paprika emulsion
(195 kcal) **VE**

CHESTNUT AND MUSHROOM TART

On sweet red cabbage, roasted
sprouts, fondant potato Sage dressing
(285 kcal) **VE**

CHRISTMAS SPICE CRÈME CARAMEL

Prune, plum and apricot compote
(325 kcal) **VE**

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VEGAN PLATED DINNER MENU

MENU THREE

£70.00

WARM SHALLOT AND OYSTER MUSHROOM TART

Watercress emulsion, herb shoots
(222 kcal) **VE**

CAULIFLOWER TORTE

Creamed artichokes, hispi cabbage, turmeric
coconut chutney, parmentier potatoes
(385 kcal) **VE**

CHOCOLATE TORTE

Caramelised popcorn, mandarin gel
(295 kcal) **VE**

MENU FOUR

£80.00

SASHIMI OF WATERMELON

Sticky rice dumpling, wakame sea lettuce, sesame soy
(210 kcal) **VE**

AUBERGINE STEAK

Potato terrine, truffled parsnip puree,
hispi cabbage, Port wine reduction
(560 kcal) **VE**

WINTER FRUIT BREAD AND BUTTER PUDDING

Brandy Chantilly, blackberry puree
(325 kcal) **VE**

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SHARING MENU

£35.00

SELECT FIVE ITEMS

Additional items are £6.00 each

BUTTERMILK CHICKEN

Mustard sauce
(95 kcal)

TANDOORI CHICKEN

Minted yoghurt
(98 kcal)

CHICKEN SATAY

Chili peanut sauce
(88 kcal)

CHICKEN SAUSAGE

'HOT DOG'
(135 kcal)

TIGER PRAWNS

Panko fried, soy & chili
(101 kcal)

SALMON SCALLION TART

Chive soured cream
(85 kcal)

GRIMSBY COD

Tartar sauce
(116 kcal)

SALMON RILLETTES BRIOCHE

Soured cream & horseradish
(105 kcal)

SPICED BEEF TARTAR

Sour cream croute
(96 kcal)

VENISON SKEWER

Peppercorn reduction
(78 kcal)

TURKEY KOFTA

Pear sage compote
(76 kcal)

PORK CHESNUT & SAGE BITOK

Paprika mayonnaise
(105 kcal)

CAULIFLOWER PAKURA

Coriander chimichurri
VE (85 kcal)

PLANTAIN CHIP

Tomato, avocado & chili
V (79 kcal)

AUBERGINE MOUTABEL CROUTE

Roasted artichoke
V (102 kcal)

EMPANADA

Potato, scallion & corn
V (185 kcal)

CARAMEL MOCHA CAKE

V (86 kcal)

LEMON RASPBERRY POSSET

V (85 kcal)

DARK CHOCOLATE MANDARIN TORTE

VE (105 kcal)

PRESERVED PEAR & ALMOND BAKEWELL TART

V (133 kcal)

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ADDITIONAL INFORMATION

DRINKS

PLEASE REFER TO TYBURN KITCHEN BAR DRINKS MENU.

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

INDIVIDUAL BOTTLES ALSO FOR SALE.

SHARING MENU IS AVAILABLE IN ADMIRAL SUITE AS WELL
AS TYBURN KITCHEN AND TYBURN KITCHEN BAR

BOOKING INFORMATION

AVAILABLE DATES FROM 25TH NOVEMBER 2024

MINIMUM 6 PERSON BOOKING FOR THE SHARING MENU.

MINIMUM OF A 2 HOUR VISIT

ADDITIONAL ITEMS AVAILABLE AT £6 EACH ON THE SHARING
MENU.

£30 CANCELLATION FEE IF YOU DO NOT CANCEL WITHIN
48HRS OF YOUR BOOKING

21 DAYS IN ADVANCE FULL PREPAYMENT REQUIRED TO
CONFIRM BOOKINGS OVER 100 GUESTS

DINNER TIMINGS FROM 6-10PM, WITH THE LAST FOOD
ORDER AT 9PM.

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.



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Street attitude, city refinement.



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

CHRISTMAS COCKTAILS

PANETTONE £15.00

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 £15.00 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.

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