

Private Parties

£75
pp

Enjoy the exclusivity of a private party in our Gallery Suite with an extensive choice of stylish rooms, or a smaller private party in our private dining space.

Our function suites can cater for parties from 40 people up to 800 people, and the private Gallery Foyer and Gallery Bar are the perfect locations for pre-dinner drinks. Our Christmas co-ordinators are on hand to tailor your event and arrange bespoke elements such as theming, entertainment, and décor, all to make your party truly special!

This year, we will be offering Christmas Street Fayre parties, with market stalls serving an array of delectable treats from around-the-world! Indulge in the spirit of the season and prepare to make it a sparkling Christmas celebration to remember!

Dates are available throughout December.

The package includes a glass of sparkling wine, beer or soft drink on arrival, a three-course dinner, half a bottle of wine, and festive novelties.

Have your event your way, a traditional Festive 3-course menu is also available.

Book now! Call **01753 68 68 60** or email heathrowt5.events@hilton.com

Around the world street fayre

Available in the Gallery Rooms

Choose
3 out of the 4
Street fayre
choices

European

- Tart flambee/ Flammkuchen 🍴
- Jambon Iberico 🍴
- Seafood paella 🍴
- Chicken empanada
- Spinach and ricotta arancini 🍴
- Chicken doner kebab
- Assorted mini cheesecake

Indian

- Aloo chana chaat 🍴 🌱
- Mumbai vada pav 🍴
- Pav bhaji 🍴
- Make your own Lamb Kathi roll
- Kerala fish masala
- Tawa pulao 🍴
- Poppadum's, raita 🍴
- Gajar ka Halwa 🍴

Mexican

- Mexican salad 🍴 🌱
- Chicken quesadilla
- Mexican rice 🍴 🌱
- Tortilla crisps with guacamole, sour cream, tomato salsa 🍴
- Vegetarian enchiladas 🍴
- Pork and chorizo pozole 🍴
- Churros with chocolate sauce

Far East

- Chicken satay
- Sticky tofu bao 🍴
- Malaysian stir-fried vegetable noodles 🍴
- Pork char siu
- Prawn motoyaki
- Vegetable gyoza with sweet chilli and soy 🍴
- Coconut tapioca with lychee, pineapple and passionfruit 🍴 🌱

🍴 - vegetarian 🌱 - vegan
🌱 - gluten free

For any guests with special dietary requirements or allergies, please contact our Christmas co-ordinators, for details on all ingredients used.







Private Parties Additional Menu Options



Festive Private Party Menu One

£75
pp

Starter



Spiced sweet potato and coconut soup  


Smoked haddock fish cake with celeriac and beetroot remoulade, parsley aioli, winter leaves, chives oil

Terrine of ham hock and pickled carrots, golden beetroot piccalilli

Mains

Roast bronze turkey breast, turned potatoes, glazed winter vegetables, chipolatas, mini-Yorkshire pudding, thyme gravy



Pan fried seabream, with olive crushed potatoes, fine green beans, baby carrots, roast red pepper, caper and sundried tomato salsa  

Curried parsnip and butternut squash wellington, fondant potato, braised red cabbage, baby carrots, tomato basil sauce 

Dessert

Traditional Christmas pudding, brandy sauce

Christmas cheesecake

Dark chocolate and cherry tart with vegan vanilla ice cream  

 - vegetarian  - vegan  - gluten free  - dairy free

Festive Private Party Menu Two

£87
pp


Starter


Smoked salmon on blini with tri flavour crème fraiche, salmon caviar, celeriac and apple remoulade, lemon oil


Parma ham and chicken terrine, tonka bean aioli, saffron oil, red amaranth, croute

Cauliflower velouté, chestnuts, saffron oil  

Mains

Fillet of British beef 6oz, celeriac gratin, charred shallot, leeks and mushroom fricassee, chantenay carrots, fine green beans, merlot jus 

Herb-crusted sustainably caught cod, sundried tomato and olive crushed potato, petit ratatouille, fine green beans, romesco sauce 

Curried parsnip and butternut squash wellington, fondant potato, braised red cabbage, baby carrots, tomato basil sauce 

Dessert

Traditional Christmas pudding, brandy sauce

Chocolate yule log

Christmas cheesecake.

 - vegetarian  - vegan  - gluten free  - dairy free



Add
a cheeseboard for
£8.00
per person

