

# Go Glam This Christmas

**Celebrate in style with a luxurious festive dining experience at Hilton London Heathrow Airport Terminal 5.**

Perfect for client hosting, awards dinners or team celebrations, our formal private dining offers exceptional cuisine, elegant surroundings, and a truly memorable atmosphere.

*This is Christmas at its most glamorous.*

## Formal Private Party Menu

### Private Dining (Plated) 2025

Celeriac & cauliflower velouté, truffle oil. (GF, Vegan on request)

Duck and orange pate, kumquat chutney, mulled wine reduction, toasted brioche

Winter leaves salad

Trio of cured salmon, beetroot & horseradish ketchup, lilliput capers, pickled shallots, celeriac and apple slaw, cress

### Mains

Turkey roulade stuffed with pork, sage and onion, wrapped in smokey bacon, roast baby potatoes, pigs in blankets, glazed winter vegetables, pan jus (GF)

Herb crusted line caught cod, crushed potatoes, brussels sprouts and mushroom ragout, baby carrots, broccoli, orange beurre blanc

Portobello & camembert parcel, roasted baby potatoes, glazed winter vegetables, sun blushed tomato sauce (VG)

### Dessert

Traditional Christmas pudding, brandy sauce

Black forest cheesecake

Chocolate and passion fruit tart, orange sorbet (VE/GF)

Alternative menus (e.g. Indian or Asian buffet) available on request

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

**Book now!** Call **01753 68 68 60** or email [heathrowt5.events@hilton.com](mailto:heathrowt5.events@hilton.com)

**£75**  
per person