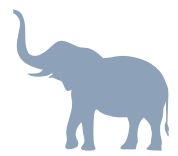


# BUFFET MENU 1



£ 45.00 + VAT per person

## Starters


Soup of the day with freshly baked rolls 

Smoked mackerel fillets with orange and onion salad 

Charcuterie platter, plum and ginger chutney


House salad with aged balsamic dressing  

Heirloom tomato and mozzarella, nut-free basil pesto  

Grilled broccoli, green pea, crispy bacon, rocket, French dressing 

## Mains

Seared chicken supreme with creamy peppercorn sauce 

Pan-seared gilt-head bream, wilted baby spinach, confit fennel, capers, and sun-blushed tomato dressing 

Tortellini formaggio with truffle cream sauce 

Herbed baby potatoes  

Panaché of steamed vegetables  

## Desserts

Crème brûlée tart

Chocolate mousse

Sliced exotic fruit platter  

## Drinks

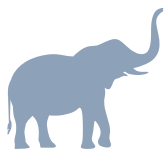
Tea/Coffee

**Hilton**

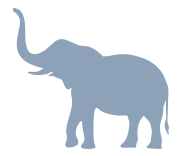
LONDON HEATHROW  
AIRPORT TERMINAL 5

 Vegetarian |  Vegan |  Non-Gluten Containing Ingredients

**FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.**



# BUFFET MENU 2



£50.00 + VAT per person

## Starters

Soup of the day with freshly baked rolls 

Charcuterie platter, plum and ginger chutney

Smoked fish platter, horseradish cream 

Heritage potato salad with olives, sun-kissed tomatoes, parsley,  
and mustard dressing  

House salad with balsamic dressing  


Heritage British beetroot, goat's cheese, walnuts  

## Mains

Braised lamb shoulder with garlic and rosemary jus 

OR

Moroccan-spiced slow-cooked lamb shoulder with chimichurri 

Oven-roasted Scottish salmon fillet, silver skin onions, garden peas  
(Please choose one sauce: dill cream, sauce vierge, or white wine and chives) 

Vegetable cannelloni 

Herb-roasted potato skins with chilli, garlic, and thyme  

Grilled Mediterranean vegetables  

## Desserts

Fresh fruit salad  

Profiteroles filled with cream, covered in chocolate sauce 

Salted caramel cheesecake

## Drinks

Tea/Coffee

**Hilton**

LONDON HEATHROW  
AIRPORT TERMINAL 5

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# BUFFET MENU 3



£55.00 + VAT per person

## Starters

Soup of the day with freshly baked rolls 

Cucumber, garlic and Olives with Roquet leaves  

Mixed leaves  

Tomato & red onion with goat's cheese  

Roasted peppers and potato salad  

## Mains

Beef medallions with roasted celeriac purée, red wine jus 

OR

Roasted British lamb rump, ratatouille vegetables, rosemary jus 

Oven-roasted red snapper, leek & mushroom ragout with pink peppercorn cream 

Mushroom ravioli with red pesto cream sauce 

Honey-roasted new potatoes  

Steamed green beans and baby carrots  



## Desserts

Fresh fruit salad with berries  

Sticky toffee pudding with caramel sauce 

Chocolate and orange mousse

## Drinks

Tea/Coffee

**Hilton**

LONDON HEATHROW  
AIRPORT TERMINAL 5

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