

Hilton®

LONDON HEATHROW
AIRPORT TERMINAL 5

PRIVATE DINING MENUS

£45 + VAT per person

Select up to two starters, two mains, and two desserts for your group.

Pre-order required at least 14 days in advance.

Dishes marked ★ are premium selections and are available for an additional supplement charge.

STARTERS

ROAST PUMPKIN SOUP, PUMPKIN SEED OIL AND SAGE 🌿Ve

SWEET POTATO AND LENTIL SOUP WITH CHILLI CRÈME FRAÎCHE
(CAN BE SERVED 🌿Ve) 🌿V

HEIRLOOM TOMATO, BOCCONCINI MOZZARELLA, BLACK OLIVE
DUST, BASIL DRESSING AND MICROLEAVES 🌿V

ROASTED HERITAGE BEETROOT, GOAT CHEESE PANNA COTTA,
POMEGRANATE MOLASSES, MESCLUN LEAVES 🌿V

HAM HOCK AND PICKLED CARROT TERRINE, KUMQUAT AND PLUM
CHUTNEY, SEASONAL LEAVES, HONEY MUSTARD EMULSION,
SOURDOUGH CROÛTE

CLASSIC PRAWN COCKTAIL, SPICY HOMEMADE COCKTAIL SAUCE,
CRISP ICEBERG, SALMON CAVIAR, LEMON WEDGE 🌿

COMPRESSED MELON, GRILLED ASPARAGUS, RADISH, CHERRY
TOMATOES, HONEYED LEMON AND GINGER WITH WHITE BALSAMIC
DRESSING, VIOLA & CRESS 🌿V

★ SCOTTISH SMOKED SALMON ON COMPRESSED WATERMELON,
FENNEL AND BEETROOT PICKLED SLAW, CHIPOTLE CRÈME FRAÎCHE,
SALMON CAVIAR, AND DILL OIL (£7 + VAT) 🌿

MAIN COURSE

ROAST BREAST OF CORN-FED CHICKEN WITH FONDANT POTATO, BABY CARROTS, BROCCOLI, MERLOT JUS 🌿

LEMON THYME BREAST OF CHICKEN, COLCANNON MASH, CHANTENAY CARROTS, FINE GREEN BEANS, THYME JUS 🌿

PAN-SEARED SEA BASS, CRUSHED POTATOES, BABY CARROTS, FINE GREEN BEANS, SAUCE VIERGE 🌿

PAN-FRIED FILLET OF SCOTTISH SALMON WITH HERBED POTATO MASH, BABY CARROTS, BROCCOLI, LEEK AND MUSHROOM FRICASSÉE, PINK PEPPERCORN BEURRE BLANC 🌿

★ ROAST BREAST OF GUINEA FOWL (SEASONAL) WITH CREAMED SAVOY CABBAGE, CHANTENAY CARROTS, ROAST FONDANT, SAUTÉED PEARL ONIONS, MUSHROOM KETCHUP, THYME JUS (£10 + VAT SUPPLEMENT) 🌿

STUFFED COURGETTE WITH VEGAN MINCE, SWEET POTATO FONDANT, BABY CARROT, ASPARAGUS SPEARS, RED PEPPER FONDUE 🌿Ve

GRILLED BABY AUBERGINE, CHICKPEA AND SWEETCORN ROSTI, BABY CARROT, ROASTED CAULIFLOWER, CHERMOULA DRESSING 🌿Ve

BEETROOT AND GOAT'S CHEESE TORTELLINI WITH CREAMY KALE AND BASIL PESTO WITH CHILLI, SUNDRIED TOMATOES, AND CRISPY KALE V

BUTTERNUT SQUASH RISOTTO, PUMPKIN SEED OIL, SAGE, GRAN MORAVIA CHEESE (CAN BE SERVED Ve) 🌿V

THAI VEGETABLE RED CURRY, ORIENTAL VEGETABLES, KAFFIR LIME LEAVES, FRAGRANT STEAMED RICE 🌿Ve

★ ABERDEEN ANGUS FILLET OF BEEF, SWEET POTATO DAUPHINOISE, GRILLED ASPARAGUS, CONFIT SHALLOTS, BABY CARROTS, WILD MUSHROOM AND LEEK RAGOUT, RED WINE JUS (£15 + VAT SUPPLEMENT) 🌿

DESSERTS

LEMON MERINGUE TART AND STRAWBERRIES, PEPPERED VANILLA ICE CREAM

CHOCOLATE AND ORANGE TART WITH PASSIONFRUIT SORBET

MANGO AND COCONUT PANNA COTTA WITH BERRY COMPOTE, RASPBERRY SORBET  

VANILLA PANNA COTTA WITH PINEAPPLE SALSA AND SEASONAL BERRIES  

APPLE AND RASPBERRY CRUMBLE WITH VEGAN VANILLA ICE CREAM  

LIME AND LEMON CHEESECAKE, MIXED BERRY COULIS

★ TRIO OF CHOCOLATE TORTE (£5 + VAT SUPPLEMENT)