

Hilton.

LONDON HEATHROW
AIRPORT TERMINAL 5



BELIEVE IN THE MAGIC OF
CHRISTMAS



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Dietary & Allergen Information



Our menus include options suitable for a variety of dietary requirements:

(VE) Vegan

(VG) Vegetarian

(GF) Non-Gluten Containing Ingredients



Food Allergies & Intolerances

Before ordering food or drinks, please speak to a member of our team if you would like further information about ingredients. While we take every precaution, we cannot guarantee that any item is completely free from traces of allergens.

All prices include VAT.



Step Into the Festive Extravaganza

Experience the wonder of the season as Hilton London Heathrow Terminal 5 transforms into a winter wonderland!

Our much-loved Christmas celebrations return, bringing together a selection of thoughtfully curated festive dining experiences to suit every occasion.

Celebrate the season in style — from traditional Christmas menus in our elegant Gallery Rooms to vibrant themed experiences perfect for private parties. Whether you're planning an intimate gathering or a larger festive event, our range of options ensures a memorable experience for all.

Let's make your 2026 Christmas truly magical.

Hilton[®]
LONDON HEATHROW
AIRPORT TERMINAL 5

JOIN A PARTY

Great Food. Great Music. Great Company.

Step into the festive spirit at Hilton London Heathrow Terminal 5, where great food, lively music, and sparkling celebrations come together for a truly memorable evening.

Enjoy a delicious menu crafted by our Executive Chef, followed by a night on the dance floor with friends, colleagues, or clients. The perfect way to celebrate the season together.

Party Dates and Prices:

Wednesdays – 2nd, 9th, 16th December – £52.00 per person

Thursdays – 3rd, 10th, 17th December – £52.00 per person

Fridays – 4th, 11th, 18th December – £57.00 per person

Saturdays – 5th, 12th, 19th December – £57.00 per person

Includes:

Arrival drink

Festive buffet

Disco

Festive novelties & crackers

Discounts Available:

Blue Light – 10%

Schools – 10%

Perfect for smaller groups and friends.



Starters

Served on the buffet:

Wild Mushroom Soup (VG/GF)

Finished with truffle oil

Sharing starters served at the table:

Chicken Liver & Brandy Parfait

With red onion marmalade

Smoked Fish Cake

With remoulade sauce

Napoletano Croquettes (VG)

Roasted Vegetable Salad (VE/GF)

With dried cranberries and apple cider vinegar grain mustard dressing

Crusty Bread Basket

Mains

Carvery:

Roast Norfolk Turkey

Served with thyme gravy

Honey-Roasted Gammon

Served with sage gravy

Buffet:

Traditional Trimmings

Roast potatoes, glazed winter vegetables, chipolatas, and Yorkshire puddings

Oven-Roasted Cornish Hake (GF)

With sautéed Brussels sprouts, baby spinach, silverskin onions, and saffron cream sauce

Wild Mushroom Ravioli (VG)

With truffle cream sauce

Butternut Squash & Lentil Wellington (VE)

Served with tomato fondue

Desserts

Traditional Christmas Pudding

With brandy sauce

Winter Berry Cheesecake

Belgian Chocolate & Orange Tart (VG)

With almond and redcurrant

Vegan Chocolate Slice (VE/GF)



FESTIVE LUNCH & DINNER

in The Gallery Restaurant.

Seasonal Feasting, Done Right.

Take a break from the winter rush and enjoy a relaxed festive meal in the stylish surroundings of the Gallery Restaurant.

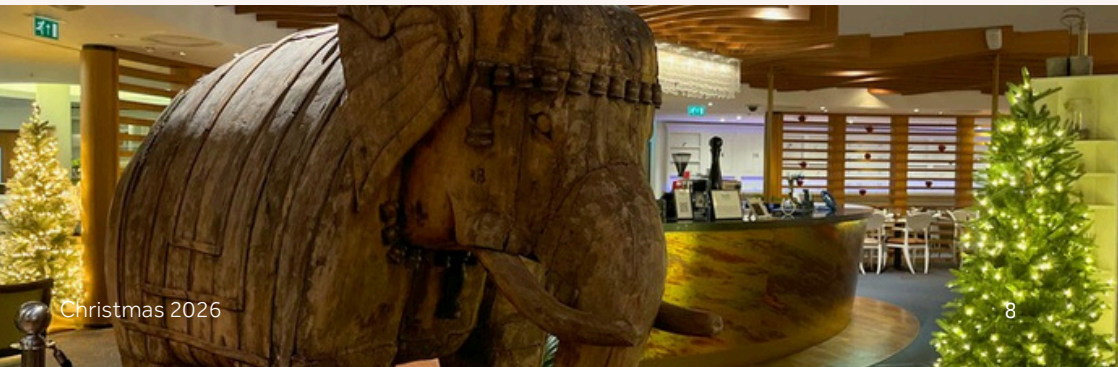
Whether it's a cheerful lunch with colleagues or a cosy dinner with friends and family, our seasonal menu brings classic festive flavours to the table.

2 Course Lunch – £27.50

3 Course Lunch – £35.00

3 Course Dinner – £39.00

(No drinks included)





Starters

Wild Mushroom Soup (VG/GF)

Finished with truffle oil

Chicken Liver & Brandy Parfait

With red onion marmalade, honey and five-spice dressing, sourdough croûte, and seasonal leaves

Smoked Haddock Fish Cake

With Applewood cheese, parsley mayonnaise, capers, and a salad of mixed leaves, beetroot, pickled onions, and lemon oil



Mains

Apricot & Turkey Roulade

Wrapped in smoky bacon, served with turned potatoes, pigs in blankets, glazed winter vegetables, and thyme turkey jus

Sea-Reared Trout (GF)

With potato gratin, creamed leeks and broad beans, baby carrots, roasted Brussels sprouts, and lemon & mustard cream sauce

Roasted Butternut Squash, Spinach & Vegan Feta Pithivier (VE)

Served with turned potatoes, winter vegetables, and sun-kissed tomato sauce



Desserts

Traditional Christmas Pudding

With brandy sauce

Christmas Mincemeat, Redcurrant & Almond Tart (VG)

A seasonal frangipane tart with mincemeat and redcurrants

Vegan Chocolate Slice (VE/GF)

A satisfying combination of dark chocolate, creamy coconut milk, and nutty tahini

PRIVATE PARTIES



Choose between two festive dining experiences in our Gallery Suite — perfect for celebrating with colleagues, clients, or friends.

Traditional Christmas Menu

Timeless Flavours. Classic Celebration.

Celebrate the season with a beautifully prepared traditional Christmas dinner, served in an elegant setting — perfect for sharing festive moments around the table.

A classic festive dining experience including:

- Three-Course Dinner
- Welcome Drink
- ½ Bottle of Wine per person
- Table Centres
- Festive Novelties & Crackers

£75 per person

Around the World Street Fayre Menu

Festive Flavours. Global Celebration.

Our much-loved Christmas Street Fayre returns with a festive twist, bringing together vibrant flavours and global favourites in a lively street-market style celebration.

A vibrant, interactive festive experience including:

- Either three countries, or pair two countries with four canapés
- Welcome Drink
- ½ Bottle of Wine per person
- Table Centres
- Festive Novelties & Crackers

£75 per person

Minimum numbers apply
Ideal for corporate celebrations, associations, and large organisations.

Traditional Christmas Menu

Starters

Wild Mushroom Soup (VG/GF)

Finished with truffle oil

Chicken Liver & Brandy Parfait

With red onion marmalade, honey and five-spice dressing, sourdough croûte, and seasonal leaves

Smoked Haddock Fish Cake

With Applewood cheese, parsley mayonnaise, capers, and a salad of mixed leaves, beetroot, pickled onions, and lemon oil

Mains

Apricot & Turkey Roulade

Wrapped in smoky bacon, served with turned potatoes, pigs in blankets, glazed winter vegetables, and thyme turkey jus

Sea-Reared Trout (GF)

With potato gratin, creamed leeks and broad beans, baby carrots, roasted Brussels sprouts, and lemon & mustard cream sauce

Roasted Butternut Squash, Spinach & Vegan Feta Pithivier (VE)

Served with turned potatoes, winter vegetables, and sun-kissed tomato sauce

Desserts

Traditional Christmas Pudding

With brandy sauce

Christmas Mincemeat, Redcurrant & Almond Tart (VG)

Vegan Chocolate Slice (VE/GF)

A satisfying combination of dark chocolate, creamy coconut milk, and nutty tahini

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



Around the World Street Fayre

For a truly festive experience, please select any three countries, or pair two countries with four canapés from our seasonal selection below.



Canapés

Cold Canapés

Sun-Dried Tomato & Goat's Cheese Mousse Tart (VG)

With cucumber, olives, and beetroot

Soy-Cured Salmon (GF)

With honey cucumber and sesame

Smoked Turkey & Cranberry Mousse Vol-au-Vent

Hot Canapés

Reuben-Style Beef Croquettes

With mustard and cheese sauce

Butterfly Prawns

With togarashi mayonnaise

Moroccan-Spiced Falafel (VE)

Duck Bon Bons

With hoisin sauce

Turkey Satay (GF)

Mini Butternut Squash, Cranberry & Goat's Cheese Quiche (VG)



European

Cured Meat Selection

Vegetarian Antipasti (VG)

Grilled vegetables, Kalamata olives, feta cheese, bocconcini mozzarella, sun-kissed tomatoes, stuffed peppers with cream cheese, selection of breads, roasted red pepper hummus, sour cream with chives, and seasonal greens

Spinach, Ricotta & Pea Arancini (VG)

Smoked Fish Cake

With tartar sauce

Yorkshire Pudding with Turkey Meatball

Served with chipolata and gravy

Winter Berry Cheesecake



Indian

Crispy Kale & Shakarkand Chaat (VG)

Dabeli Puffed Patties (VE)

Fish Amritsari

Lamb Samosa

With tamarind and mint chutney

Masala Aubergine Pulao (VE)

Hyderabadi Chicken Dum Biryani

Poppadums

With raita and lime pickle

Gulab Jamun (VG)



Oriental

Asian Rice Noodle Salad

Duck Gyoza

With plum sauce

Vegetable Gyoza (VG)

With sweet chilli sauce

Khao Phad Thai Vegetable Fried Rice (VG)

Chicken Char Siu

Steamed Fish

With oriental vegetables, soy, ginger, and chilli glaze

Coconut Milk & Tapioca Pudding

With tropical fruits



Mexican

Mexican Salad (VG/GF)

Tortilla Crisps (VG)

With guacamole, sour cream, and tomato salsa

Vegetable Quesadilla (VG)

Fish Tacos

Chicken Fajitas

Mexican Rice (VG/GF)

Mini Spiced Chocolate Tart (VG)

With chilli

CHRISTMAS DAY MENU



A Day to Gather. A Feast to Remember.

Celebrate the joy of Christmas Day with a relaxed and delicious festive feast. Begin with a celebratory welcome drink before gathering with family and friends to enjoy a generous buffet filled with seasonal favourites. With festive touches, novelties, and special surprises for children, it's a warm and joyful way to spend Christmas together.

Includes:

- Festive Buffet
- Family-Style Starter Service
- Christmas Present for Children
- Novelties & Crackers

£69.00 Adults

£35.00 Children (Up to 14 years)

Advance table reservations required



Soup

Wild Mushroom Velouté

Finished with truffle oil

Cold Starters

Cured Meat Platter

Served with apple chutney

Mixed Seafood Platter (GF)

Chicken Liver & Brandy Parfait

With red onion marmalade

Napoletano Croquettes (VG)

Reuben Beef Croquettes

With whiskey cream sauce

Roasted Vegetable Salad (VE/GF)

With dried cranberries and apple cider vinegar grain mustard dressing

Heritage Tomato & Burrata (VG/GF)

With Kalamata olives, shallots, and nut-free basil pesto

Augustine Salad (VG/GF)

Seasonal apples, shallots, garlic, celery, grapes, mayonnaise, and walnuts

Main Course

Traditional Carvery Selection

Roast turkey and roast beef striploin served with mini Yorkshire puddings, roast potatoes, glazed winter vegetables, chipolatas, pan gravy, and cranberry sauce

Oven-Roasted Cornish Hake (GF)

With sautéed kale, samphire, garden peas, and sun-kissed tomato & caper salsa

Wild Mushroom Ravioli (VG)

With truffle cream sauce

Butternut Squash & Lentil Wellington (VE)

With tomato fondue

Dessert

Traditional Christmas Pudding

With brandy sauce

Winter Berry Cheesecake

Belgian Chocolate & Orange Tart (VG)

With almond and redcurrant

Vegan Chocolate Slice (VE/GF)

British Cheese Board

Served with condiments

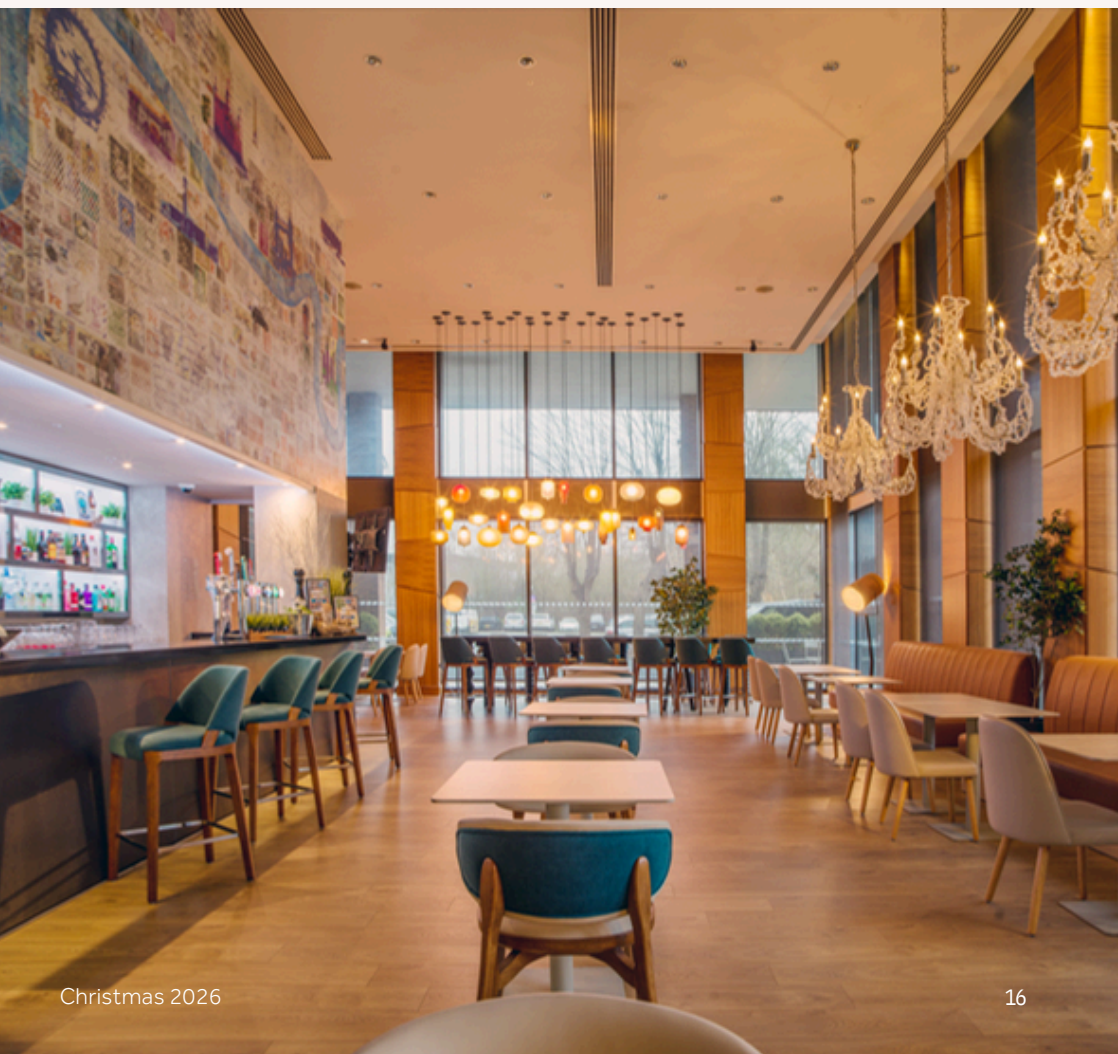
RIVER BAR TAPAS

Share. Savour. Celebrate.

Enjoy a selection of festive tapas in the River Bar — perfect for relaxed Christmas catch-ups with friends, family, or colleagues.

Pair your experience with our Festive Tipples package, or explore our River Bar menu on the day, featuring a curated selection of wines, beers, and signature cocktails.

£25 per person



Antipasti platter

A selection of cured meats, artichokes, pesto-marinated bocconcini mozzarella, mixed olives, sun-dried tomatoes, and stuffed peppers with cream cheese



Please select any four items from the options below.
Additional items can be added for £3.95 each.

Cold

Sun-Dried Tomato & Goat's Cheese Mousse Beetroot Tart (VG)

Soy-Cured Salmon (GF)

With honey cucumber and sesame

Smoked Turkey & Cranberry Mousse



Hot

Reuben-Style Beef Croquettes

With mustard and cheese sauce

Butterfly Prawns

With togarashi mayonnaise

Moroccan-Spiced Falafel (VE)

Duck Bon Bons

With hoisin sauce

Haggis Bon Bons

With whisky cream sauce

Mini Butternut Squash, Cranberry & Goat's Cheese Quiche (VG)



FESTIVE TIPPLES

Drinks Packages

Festive Cheers All Around

Raise a glass to the most wonderful time of the year.

From sparkling bubbly to seasonal cocktails and buckets of beer, our drinks packages are designed to keep the celebrations flowing — whether you're hosting a party, enjoying festive dining, or gathering for drinks with friends.

Cheers to Christmas your way!

Available for pre-order.

**Must be purchased for the
entire group.**

Bucket Deals:

Beers: 5 for £25 | 10 for £45 (Stella & Becks)

Soft Drinks: 10 cans for £35

Wine: 3 house red & 3 house white for £160

Drinks Packages

Get the Party Started:

Wine, Beers & Soft Drinks

1hr £24 | 2hr £32 | 3hr £37 | 4hr £41 | 5hr £49

Celebrate in Style:

Wine, Prosecco, Beers & Soft Drinks

1hr £31 | 2hr £35 | 3hr £42 | 4hr £50 | 5hr £56

A Very Merry Christmas:

Prosecco, House Spirits, Mixers, Beers & Soft Drinks

1hr £35 | 2hr £42 | 3hr £52 | 4hr £64 | 5hr £76

Packages for smaller groups available on request.

A glimpse into last year's celebrations







OFFERS



STAY WITH US

Relax in style after the party!

SANTA Rate: £99 per night (single/double occupancy incl. breakfast & VAT)

Enjoy modern comfort across our 350 spacious rooms.



EARLY BIRD / JANUARY SALE

Book early or party later!

Enjoy 10% off Christmas bookings in November 2026 or January 2027.

OUR HOTEL

The Hilton London Heathrow Airport Terminal 5 isn't just an airport hotel **it's a destination.**

With over 16,000 sq.ft. of event space and a luxurious spa, all nestled in 13 acres of landscaped grounds just minutes from the M4 and M25, it's where elegance meets convenience.

Terms and Conditions

All prices include VAT.

Menu pre-orders required 14 days prior.

Deposits: 10% at contract, 50% due 3 months prior,
balance due 30 days prior.

100% pre-payment required 30 days before arrival.

All payments are non-refundable and non-transferable.

Full T&Cs available on our website





Book now!

Call **01753 686 680** or email
heathrowt5.events@hilton.com



Scan and start
planning your
Christmas with us:



THE FESTIVE SEASON

2026 EDITION

Hilton.

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AIRPORT TERMINAL 5

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