

Hilton®

LONDON HEATHROW  
AIRPORT TERMINAL 5



BELIEVE IN THE MAGIC OF  
CHRISTMAS



# 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**<sup>®</sup>

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.

**Dietary Information:** (VE) Vegan | (VG) Vegetarian | (GF) Non-Gluten Containing Ingredients

All prices include VAT.



## 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 per person**

**3 Course Lunch – £35.00 per person**

**3 Course Dinner – £39.00 per person**

(No drinks included)

**Dietary Information:** **(VE)** Vegan | **(VG)** Vegetarian | **(GF)** Non-Gluten Containing Ingredients

All prices include VAT.





## 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.

**Dietary Information:** **(VE)** Vegan | **(VG)** Vegetarian | **(GF)** Non-Gluten Containing Ingredients

All prices include VAT.

# 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

# 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:

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

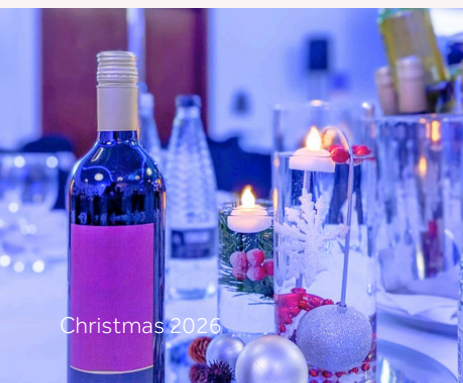
**£69.00 per Adult**

**£35.00 per Child (up to 14 years)**

**Advance table reservations required**

**Dietary Information:** **(VE)** Vegan | **(VG)** Vegetarian | **(GF)** Non-Gluten Containing Ingredients

**All prices include VAT.**



## Soup

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### **Wild Mushroom Velouté**

Finished with truffle oil

## Cold Starters

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### **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

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### **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

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### **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**

**Dietary Information:** **(VE)** Vegan | **(VG)** Vegetarian | **(GF)** Non-Gluten Containing Ingredients

All prices include VAT.



## 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 £5.95 per person.

## 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**

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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.

All prices include VAT.



## 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 686860** or email  
**[heathrowt5.events@hilton.com](mailto:heathrowt5.events@hilton.com)**

Scan and start  
planning your  
Christmas with us:



THE FESTIVE SEASON

2026 EDITION

# Hilton®

LONDON HEATHROW  
AIRPORT TERMINAL 5

[hilton-t5.co.uk](https://hilton-t5.co.uk)

TEL. 01753 686860

[HEATHROWT5.EVENTS@HILTON.COM](mailto:HEATHROWT5.EVENTS@HILTON.COM)

[@hiltonheathrowt5](https://twitter.com/hiltonheathrowt5)

HILTON LONDON  
HEATHROW AIRPORT  
TERMINAL 5

Poyle Road, Colnbrook,  
Heathrow SL3 0FF