



Christmas Dining The Waldorf Hilton, London 2026



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**CHRISTMAS DAY IN
PALM COURT**



**FESTIVE THEATRELAND
AFTERNOON TEA**



NEW YEARS EVE



**BOOKING
INFORMATION**

A Warm Festive Welcome

Hello, I'm Chef Malcolm, Executive Chef at The Waldorf Hilton, London. It's my pleasure to introduce our festive collection, thoughtfully crafted to make your celebrations truly memorable. Showcasing the finest seasonal produce and classic festive flavours, our menus are designed to bring people together. Whether you're joining us for Theatreland Afternoon Tea, Christmas Day or for a New Year's Celebration, my team and I look forward to welcoming you to the Waldorf this holiday season.

A handwritten signature in cursive script, which appears to read 'M. Malcolm', underlined.

Christmas Day in Palm Court

Open from 13:30 - 17:30
£159 per adult, £80 per child



Amuse Bouche

Smoked Parsnip Panna Cotta
Crispy Ibérico, Chestnut & Maple
Brioche Crumb

Starter

CHOOSE ONE

Lightly Cured & Seared Scottish Salmon
Sweet Onion, Fennel Pollen, Herb Oil, Light Shellfish Emulsion

Pressed Game Roulade
Apricot & Pistachio, Pickled Vegetables, Brioche, Port Gel

Sage Derby Croxton Manor & Leek Tart (V)
Leek Fondue, Cheddar, Wholegrain Mustard Cream, Dressed Watercress

Intermediate

Cream of Celeriac Soup (V)
Stilton Crumb, Truffle Oil, Toasted Walnuts



V - Vegetarian, VE - Vegan

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



Christmas Day in Palm Court

Open from 13:30 - 17:30
£159 per adult, £80 per child

Main Course

CHOOSE ONE

Roasted Halibut & Seared Scallop

Champagne Cream, Cavolo Nero, Caviar

Beef Wellington

Foie Gras Mousse, Truffle Potato Galette, Foraged Forest Mushrooms, Port Wine Reduction

Roast Norfolk Turkey

Confit Leg Croquette, Goose Fat Roast Potatoes, Honey-Glazed Heritage Carrots & Parsnips, Brussels Sprouts with Pancetta, Pigs in Blankets, Rich Cranberry & Roasting Jus

Pumpkin, Potato & Spinach Pithivier (VE)

Chive Cream Sauce

Desserts

CHOOSE ONE



Christmas Pudding

Brandy Sauce, Vanilla & Orange Sweet Butter

Spiced Palm Sugar Cheesecake

Cinnamon Crumb & Candied Chestnut Ice Cream

Chocolate Tart (VE)

Cherry Compote, Vanilla Cream

Selection of British Cheeses

Fig Chutney & Savoury Biscuits

Mince Pies

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Festive Theatreland Afternoon Tea

Available from Nov 21st - Dec 31st

Open 13:00 - 18:30 Mon-Fri
& 13:30 - 18:30 Weekends

£59 per adult, £40 per child

The First Act: Savoury



OVERTURE

'Tis the Season

Butternut Velouté, Sage Foam, Chive Oil
150 kcal



THE SUPPORTING CAST

The Festive Favourite

Thinly sliced Turkey layered with silken Camembert &
Cranberry Sauce & Orange Zest, served on Tomato Bread
255 kcal

A Midnight Matinée

Smoked Salmon with Honeyed Horseradish & Lemon Zest,
served on Charcoal Bread
190 kcal

The Green Room

Delicately sliced Cucumber with Spinach, Feta Spread &
Coriander Cress, served on Spinach Bread
210 kcal

Oh Yes It Ham!

Honey Baked Ham paired with Winter Fruit Chutney & Mustard
Cress, served on Viennese Bread
255 kcal

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Festive Theatreland Afternoon Tea

£59 per adult, £40 per child

The Second Act: Sweet

STARS OF THE SHOW

The Panto-Pine

Clementine, Cranberry, Cinnamon & Vanilla-Flavoured
Punch, encased in a Chocolate Christmas Tree
120 kcal

Run, Run, Run, as Fast as You Can!

Gingerbread Custard & Apple Purée in a
Christmas-Spiced Tart
280 kcal



Walking in the Air

White Chocolate, Parsnip & Orange Cream Marquise
240 kcal

Good Tidings

A Twist on a Traditional Christmas Pudding,
with a Cherry Truffle Filling
260 kcal

ENCORE, ENCORE!

Lemon & Vanilla Scone, Cranberry & Sultana Scone

Served with Apple, Cinnamon & Winter Berry Jams
320 kcal

COCKTAILS

Snow Place Like Home £10

Cointreau, Crème de Cacao, Double Cream, Orange, Vanilla, Cinnamon,
Cacao

Waldorf Warmer £10

Beefeater Gin, Cointreau, Crème de Cacao, Lemon, Orange, Vanilla,
Cinnamon, Cacao

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Festive Theatreland Afternoon Tea with Santa

£65 per adult, £45 per child



This December, experience our Festive Theatreland Afternoon Tea with an extra special guest... Santa!

Bring the little ones for an afternoon full of Christmas Magic! The children will have the chance to decorate cookies, write a letter to Santa, and even take a polaroid photo with him. Find dates and timings below!



DATES

6TH DECEMBER
20TH DECEMBER

TIMINGS

13:30 - 18:30



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New Years Eve Menu

Open 19:00 - 21:00

£169 per adult, £80 per child



Arrival Champagne

Amuse Bouche

Maldon Oyster

Yuzu Kosho, Cucumber Pearls

Compressed Cucumber & Yuzu (V)

Cucumber Pearls, Yuzu Kosho Gel, Dill Oil

Starter

Hand-Dived Scallop

Cauliflower Purée, Raisin Caper Emulsion, Pancetta Crumb

Roasted Cauliflower (V)

Cauliflower Purée, Raisin-Caper Emulsion, Crispy Shallot & Herb Crumb

Intermediate

Lobster Ravioli

Shellfish Reduction, Saffron, Herb Oil

Stracciatella Ravioli (V)

Saffron Beurre Blanc, Confit Tomato, Herb Oil

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New Years Eve Menu

Open 19:00 - 21:00

£169 per adult, £80 per child

Main Course

Dry-Aged Beef Fillet Rossini

Foie Gras, Winter Truffle, Madeira Jus
Pommes Anna, Glazed Baby Vegetables

Celeriac Wellington Rossini (V)

Mushroom Duxelles, Winter Truffle, Madeira Jus
Pommes Anna, Glazed Baby Vegetables



Dessert

A Dark 68% Chocolate Marquise

Caramel Pear Centre, Pear Sorbet & a Feuillantine Base

British Artisan Cheese Selection

Tomato & Red Pepper Chutney, Truffle Honey, Grapes, Crackers
Wookey Hole Cheddar, Tunworth, Cornish Yarg, Blacksticks Blue,
Rutland Red



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BOOK NOW

Homage.Restaurant@Hilton.com

Please note all dietary requirements can be catered for, just speak with a member of our team.

Child prices apply for under 12's only.

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waldorf.hilton.com

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