



Christmas Events The Waldorf Hilton, London 2026



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FESTIVE BANQUET MENU



FESTIVE BUFFET



**FESTIVE CANAPES &
BOWL FOOD**



DRINKS MENU

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 a festive lunch, or a grand Christmas celebration, my team and I look forward to welcoming you to the Waldorf this holiday season.

Get Festive Season Ready at The Waldorf Hilton, London

From the small and intimate, to the large and extravagant, our range of flexible venues have you covered for all festive occasions.

Explore our spaces below, and choose from a range of menus including festive banquets, canapes and bowl food.

Our Event Spaces

Wild Monkey

50

Maximum Seated Capacity

Adelphi Suite

350

Maximum Seated Capacity

Palm Court

210

Maximum Seated Capacity

Restaurant

82

Maximum Seated Capacity



Lunch and Dinner Packages

Starting from £130.00 per person

- Room hire of dining room
- One glass of sparkling wine on arrival
- Three course plated meal
- Half a bottle of mineral water
- Tea & coffee
- Floorplans
- Tea Lights to decorate occasional tables
- Candelabra to decorate dinner tables
- White table linen
- Christmas novelties
- Place cards

TO BOOK:

+ 44 (0) 207 750 4042

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Festive Banquet Menu

Choose one unique starter, main course and dessert to be served for the whole group

Starter

Pine Scented Cured Salmon, Clementine & Cinnamon Gel

Marbled Game, Thyme & Juniper Terrine, Spiced Pear Chutney

Butternut Tart, Honey Roasted Parsnip Puree, Ginger Bread Crumble **VG**

Main Course

Slow-Cooked Jacob's Ladder, Port & Winter Herb Reduction, Brussels Sprouts with Chestnuts, Pancetta & Smoked Cream Mash

Pan-fried Sea bass, Potato Anna, Sprouting Broccoli, Tomato Herb Butter Sauce, Caviar Dill Oil

Traditional Roasted Turkey, Roasted Carrots, Parsnips, Brussels Sprouts, Goose Fat Roasted Potato, Pigs in Blankets, Cranberry Gravy

Wild Mushroom Orzo, Cranberry Crumb, Parsnips Crisp **VG**

Pumpkin, Potato & Leek Pithivier, Champagne & Chive Cream Sauce **V**

Desserts

Christmas Pudding with Brandy Butter

Chocolate Tart, Cherry Compote, Vanilla Cream **VG**

Honey, Mascarpone & Chestnut Cake, Clementine Gel & Candied Chestnut

End With

Mince Pies, Selection of Chocolate Truffles, Pate de fruits
£5.00 pp additional charge

Personalised Cookie £6.00 pp additional charge

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 5% 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.

Festive Buffet

£57.00 per person

Starters



Warm Bread Rolls V

Farmhouse Terrine, Spice Plum Chutney

Cured Meats and Pickles

Smoked Salmon, Horseradish Crème Fraiche, Watercress

Burrata, Heritage Tomatoes & Basil Oil V

Roasted Butternut Squash, Cranberries, Tenderstem Broccoli, Chickpeas V

Mains

Roasted Breast & Confit Leg of Turkey, Pigs in Blankets, Cranberry Sauce

Herb-Crusted Salmon, Champagne Cream

Pumpkin Tortellini, Black Truffle Cream, Aged Parmesan V

Honey Roasted Parsnips & Carrots V

Duck Fat Roast Potatoes

Desserts

Traditional Christmas Pudding, Brandy Sauce

Chocolate & Cherry Trifle

Pear, Almond & Cranberry Tart, Orange & Vanilla Cream V

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Event Canapes

£6.00 per canape



Cold

Smoked Salmon Tartlet, Dill Crème Fraîche, Caviar

Duck Rillettes Cone, Spiced Plum Gel

Chicken Liver Parfait, Brioche, Fig Compote

Smoked Trout Rillettes, Rye Crisp

Celeriac Remoulade on Seeded Cracker **VG**

Mushroom Pâté, Truffle Oil, Toast **VG**

Hot

Cod Brandade Croquette, Crispy Panko, Lemon Aioli

Venison & Chestnut Sausage Roll, Redcurrant Gel

Short Rib Mini Brioche, Smoked Ketchup

Brie & Black Truffle Honey Tartlets

Crispy Polenta Cube, Porcini Cream, Rosemary Salt

Desserts

Milk Chocolate & Candied Chestnut Cup

Mini Mince Pies with Crème Anglaise

Selection of Macaroons

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Event Bowl Food

£9.00 per dish

Cold

Turkey & Cranberry Pressed Terrine, Pickled Vegetables, Brioche Crumb
Smoked Salmon & Potato Salad, Crème Fraiche, Capers, Dill, Lemon Zest
Lobster & Avocado Cocktail, Poached Lobster, Avocado Mousse, Citrus Gel,
Micro Coriander
Burrata & Heritage Tomato, Confit Tomatoes, Basil Oil, Aged Balsamic
Winter Grain Bowl, Pearl Barley, Roasted Squash, Sage, Pumpkin Seeds **VG**

Hot

Turkey, Pigs-in-Blankets & Stuffing, Cranberry Jus, Brussels Sprouts
Braised Beef Cheek , Creamed Potato, Red Wine Jus
Roasted Cod, Chestnut Purée, Winter Greens, Brown Butter Sauce
Slow-Cooked Lamb Shoulder, White Bean Ragout, Salsa Verde, Lamb Jus
Roasted Squash, Chestnut & Sage, Lentils, Maple Glaze, Crispy Onions **VG**

Desserts

Mini Mascarpone & Honey Yule Log, Crunchy Meringue
Dark Chocolate Ganache, Orange Segment & Clementine Gel **VG**
Mini Christmas Pudding, Brandy Sauce

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Drinks Menu

Full wine list available upon request



White Wine

Barnabe, Chardonnay, France	£45
Vigneti Fantinel, Pinot Grigio, Borgo Tesis, Italy	£51
Cloudy BAY, Sauvignon Blanc, New Zealand	£75

Rosé Wine

Château la Gordonne, France	£50
Whispering Angel Rose, Provence France	£65

Red Wine

Barnarbe, Pinot Noir, France	£45
Alma Mora, Malbec, Argentina	£55

Sparkling Wine

Bottega Millesimato Spumante Brut, Prosecco, Italy	£55
Louis Pommery, England	£80

Champagne

Pommery Brut Royal, France	£100
Pommery Brut Rosé, France	£120
Pommery Brut Blanc de Blancs, France	£145
Pommery Brut Grand Cru Royal, 2008	£199

[Click here for our full drinks selection including soft drinks, beer, cider, cocktails, mocktails and spirits.](#)

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BOOK NOW

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