



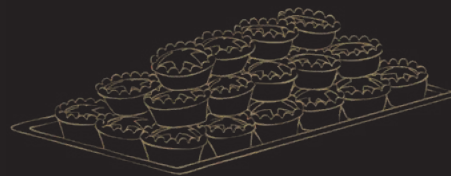
A CHRISTMAS TALE
FROM HILTON LONDON
METROPOLE
2025

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INTRODUCTION

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FESTIVE BEGINNINGS

Hello there! I'm Chef Paul, the Executive Head Chef here. I've been busy this year crafting truly spectacular menus to make your Christmas celebrations unforgettable!

Go ahead and flip through the Tyburn Kitchen set menus, large event buffet and set menus and finally Bow Bar's festive cocktails!

Paul Bates
Executive Head Chef



TYBURN CELEBRATIONS

At Tyburn Kitchen, we're all about seasonal produce, delivered by local suppliers. The cauliflower we're serving up comes from the south east of Kent, simply delicious. 90% of our ingredients come from 100 miles of the restaurant, so get ready to taste the extra freshness of farm-to-table!

This year, we have three santa-approved sharing menus, depending on how much you want to treat yourself. Honorable mention for the braised beef short ribs. Hours of simmering bring out the rich, tender flavour of the Lancashire Beef.

Pour yourself a glass of prosecco-ho-ho-ho and take a closer look!



TYBURN
KITCHEN



THE HOLLY

Pick one starter, main and dessert. Priced at £52.00.

STARTERS

**SCALLION MARINATED
SCOTTISH SALMON**
Soured cream, blue corn tostadas
(112 kcal)

RARE BEEF
Wasabi emulsion, melba
toast, rocket, capers
(189 kcal)

ROASTED BEETROOT V
Beetroot hummus, goats
curd, pomegranate molasses
(123 kcal)

MAINS

**JOSPER-GRILLED
TURKEY**
On creamed parsnip, shredded
sprouts and prune jus
(115 kcal)

**ROASTED
SEABASS**
Buttered leeks, parmentier
potatoes, parsley cream
(175 kcal)

**SPICED THANET
CAULIFLOWER VE**
Courgette biriyani, coriander
purée, cauliflower crisp
(85 kcal)

DESSERTS

**CHRISTMAS SPICED
CRÈME BRÛLÉE V**
(123 kcal)

RASPBERRY MERINGUES VE
Coconut yoghurt
(165 kcal)

**VEGAN CHOCOLATE
TART VE**
Mandarin marmalade
(110 kcal)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the

A 12.5% discretionary service charge will be added to your bill. All prices include VAT.
Sharing menu, all calories based on 50gm serving.

THE IVY

Pick one starter, main and dessert. Priced at £62.00.

STARTERS

SPICED CRISP PRAWNS

Sesame, seaweed,
cucumber salsa
(88 kcal)

RARE BEEF

Horseradish dressing,
shaves Ewes' milk cheese
(86 kcal)

TANDOORI PUMPKIN **VE**

Soya bean hummus, sunflower
seeds, coriander pesto
(83 kcal)

MAINS

OVERNIGHT-BRAISED BEEF SHORT RIBS

Five spice, soy sauce
(139 kcal)

FILLET OF SEABASS

Crab rice, cucumber salsa
(252 kcal)

BROCCOLI CASSEROLE **VE**

Turmeric cream, black
beans, chili
(90 kcal)

DESSERTS

CHRISTMAS SPICED CRÈME BRÛLÉE **V**

(180 kcal)

VERY BERRY MERINGUE **VE**

Winter fruits, vegetable cream
(129 kcal)

FLOURLESS & DAIRY FREE CHOCOLATE CAKE **V**

Caramelised popcorn
(233 kcal)

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THE MISTLETOE

Pick one starter, main and dessert. Priced at £80.00.

STARTERS

POACHED SALMON

Smoked cod roe cream,
lobster salsa
(182 kcal)

SPICED BEEF TARTAR

Tapioca cracker,
chives
(173 kcal)

SASHIMI OF WATERMELON **VE**

Wakame, soy, ginger
(155 kcal)

MAINS

JOSPER-ROASTED BEEF RIB-EYE

Béarnaise and
peppercorn sauces
(205 kcal)

SUSTAINABLE TURBOT

Lemon and green bean
orzo pasta
(196 kcal)

BROCCOLI & BUTTERBEAN RAGOÛT **VE**

Marjoram and chives
(135 kcal)

PARMENTIER POTATOES **V**

(47 kcal)

DESSERTS

DARK CHOCOLATE TARTS **V**

Coffee cream, caramel cracker
(120 kcal)

VEGAN MINI APPLE CRUMBLES **VE**

(85 kcal)

CHEESECAKE MOUSSE PEBBLE **V**

Raspberry gel, fruit compote
(146 kcal)

CHEESE SELECTION **V**

Cornish brie, Shropshire
blue, truffle cheddar, chutney
(164 kcal)

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Sharing menu, all calories based on 50gm serving.



LARGE EVENTS

Without further ado, it's time to open the main present! Delicious conference and events menus wrapped in flavour, including set menus and a delicious buffet option.

Better yet, go for our Christmas package for a three course set menu, private venue space, table novelties, and half a bottle of wine per person for £114.00 inc VAT.





CHRISTMAS PARTY

Pick one main and dessert. Priced at £45.00.

NIBBLE ON

**ARTISAN BREAD ROLLS,
LIGHTLY SALTED BUTTER V**
(85 kcal)

STARTER

ROASTED BEETROOT VE
Beetroot chickpea purée,
winter herb pesto, rocket
shoots, frisse lettuce
(207 kcal)

MAINS

POT-ROASTED CHICKEN
Caramelised parsnip creamed potato,
chestnut cabbage, carrot fondant,
cranberry sage bitok, Madeira gravy
(402 kcal)

**COURGETTE AND
CAULIFLOWER TIAN VE**
Caramelised parsnip creamed potato,
chestnut cabbage, carrot fondant,
cranberry sage fritter, Madeira sauce
(385 kcal)

DESSERTS

PEAR CHEESECAKE V
White chocolate ganache, caramel
sauce, blackberry gel
(388 kcal)

VEGAN CHOCOLATE PEBBLE VE
Mandarin marmalade, blackberry
gem, chocolate crumble
(323 kcal)

END WITH

COFFEE
Mince pies,
chocolates
(125 kcal)

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FESTIVE SET

Pick one starter, main and dessert. Priced at £65.00.

Upgrade to our Christmas package for £114.00 for private venue space, table novelties, and half a bottle of wine per person.

STARTERS

SALAD OF BUTTERNUT VE

Gomo wakame, caluliflower and onion pakura, aubergine yoghurt (228 kcal)

LOIN OF SALMON

Mushroom and spring onion tart, mustard emulsion (286 kcal)

SALT-ROASTED BEETROOT VE

Beetroot hummus, chickpea fritter, curly endive and herb shoots (207 kcal)

MAINS

TURKEY BREAST STEAK

Shredded sprouts and chestnuts, sage fondant potato, parnsip purée, cranberry gravy (580 kcal)

SIRLOIN OF BEEF

Parsnip truffle purée, onion potato croquette, tarragon cabbage, carrots, Madeira jus (860 kcal)

BREAST OF CHICKEN

Mushroom and parsnip potato terrine, puy lentils, button onions, carrots (383 kcal)

CAULIFLOWER TORTE VE

Courgette, tomato sauce, marjoram and garlic (395 kcal)

DESSERTS

CHRISTMAS SPICED CRÈME BRÛLÉE V

Butterscotch sauce, raspberries, sugar caramel (404 kcal)

PEAR CHEESECAKE V

Blackberry purée, blueberries (388 kcal)

CHOCOLATE IGNOT V

Chocolate sauce, sweet parsnip chantilly (352 kcal)

DARK CHOCOLATE TORTE VE

Mandarin marmalade, mandarin gel (323 kcal)

END WITH

MINCE PIES

Baby stolens, chocolates (112 kcal)

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CHRISTMAS BUFFET

Priced at £95.00.

HOT DISHES

- BUTTER-BASTED NORFOLK TURKEY,
CHESTNUT STUFFING (12 kcal)
- AUBERGINE AND PUMPKIN POPPY
SEED RAGOUT **V** (155 kcal)
- ROAST MARIS PIPER POTATOES (89 kcal)
- ROAST PARSNIPS **V** (58 kcal)
- STEAMED SALMON, CUCUMBER AND
GREEN PEPPER SALSA (98kcal)
- BRUSSELL SPROUTS AND
CARROTS **V** (24 kcal)

COLD DISHES

- BABY GEM LETTUCE **V** (20 kcal)
- MILANO SALAMI (93 kcal)
- FLOCONS OF ITALIAN
CHEESE **V** (40 kcal)
- WILD ROCKET AND CHICORY **V** (20 kcal)
- SMOKED TURKEY
BREAST (48 kcal)
- HARLEQUIN OLIVES **VE** (60 kcal)
- BABY SPINACH **V** (20 kcal)
- SASHIMI OF SALMON, SOY,
GINGER, WASABI (78 kcal)
- AVOCADO, BUTTER BEANS
AND CHILI **V** (88 kcal)
- HERITAGE TOMATOES **V** (38 kcal)
- MINI PRAWN SALAD POTS,
TOMATO SALSA (68 kcal)
- CRUNCHY
CROUTONS **VE** (225 kcal)
- DILL CUCUMBER **V** (30 kcal)
- DRESSINGS - CAESAR, 1000 ISLAND, BALSAMIC, CHILI MAYO, OLIVE OIL, WASABI SOY **V**

CHEESES

- ENGLISH CHEDDAR, SOMERSET BRIE, CROPWELL BISHOP STILTON **V** (175 kcal)
- APPLE CHUTNEY AND TOMATO RELISH **V** (80 kcal)

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING, BRANDY SAUCE **V** (150 kcal)
- FLOURLESS CHOCOLATE CAKE **V** (75 kcal)
- LEMON MERINGUE PIES **V** (152 kcal)
- OAT MILK CRÈME BRÛLÉE **VE** (274 kcal)
- RASPBERRY MERINGUES **VE** (103 kcal)

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MERRY COCKTAILS!

Hey there! I'm Ricardo, the Bar Manager here. We've kept the best part for last (sorry Chef), with six exclusive cocktails, packed with the Christmas flavours.

Our stunning Bow Bar is available for semi-private event hire but if you're looking for a more intimate setting then the Drawing Room is your spot.

Ricardo Morales
Bow Bar Manager




BOW BAR
LONDON

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BOW BAR'S CHRISTMAS COCKTAILS

BOW BERRIES

Berry-infused Beefeater gin, raspberries and cinnamon, citric shrub, lime juice, crème de mûre
£16

NAUGHTY LIST

Spice-infused 225 gin, Campari, sweet vermouth
£16

DRUNK SANTA

Whiskey, red wine, cinnamon syrup, saline solution, aquafaba
£16

FROSTED BELL

Monkey 47 infused with William Pears, citric shrub, simple syrup, lemon juice, Pommery Apanage
£16

SNOW FROM THE EAST

Everleaf marine, citric shrub, raspberry and cinnamon cordial, lemon juice, wild idol rose
£14

225 LANE

Alcohol-free gin infused with William Pears, citric shrub, simple syrup, lemon juice, alcohol-free sparkling wine
£14

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BOOKING INFORMATION

DRINKS

- Drinks packages are available upon request, including wine, beer and soft drinks.
- Individual bottles are also for sale.

TERMS & CONDITIONS

TYBURN KITCHEN

- This menu is available from 17th November until 24th December.
- A £10 non refundable deposit per person is required upon booking.
- 21 days in advance full prepayment is required to confirm your booking.
- Dinner timings from 6-10pm, with the last food order at 10pm.
- Table novelties are included.

LARGE EVENTS

- Minimum number for event bookings is 25 people.
- Room hire will be charged for parties of 200 and above.
- This menu is available from 17th November until 24th December.
- A 50% non refundable deposit per person is required upon booking.
- 31 days in advance full prepayment is required to confirm your booking.
- Charges for set up may apply based on requirements.
- Dinner timings from 6-10pm, with the last food order at 10pm.

BOW BAR

- Two semi-private spaces for hire.
- Up to 80 people in the Drawing Room or up to 80 people standing in half of Bow Bar (semi-private).
- A minimum spend of £3,000 is required for all semi-private room hires. Up to three hours booking time.
- No minimum numbers.
- A £10 non refundable deposit per person is required upon booking.
- 21 days in advance full prepayment required to confirm your booking.
- Table novelties are included.
- For bookings please email cbs.londonmet@Hilton.com



