



DOUBLETREE
by Hilton™
London Hyde Park

Festive Specials



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STARTER

WINTER VEGETABLE SOUP (V)

Crusted bread rolls & butter portions

*Vegan option available on request

HERITAGE BEETROOT SMOKED SALMON

With caper mix salad & Crème fraîche

DUCK PARFAIT

Apple, date & tamarind chutney served with toasted brioche

MAIN COURSE

HAND-CARVED TURKEY

Thyme stuffing, chipolata wrapped in bacon, crispy roast potatoes, carrots, brussels sprouts, honey-roasted parsnips & a rich gravy

GRILLED SALMON FILLET

Buttered panache vegetables, parsley new potatoes, served with a hollandaise sauce

WILD MUSHROOM RISOTTO (V)

Sauté mushrooms, wild rocket parmesan & balsamic glaze

*Vegan option available on request

DESSERT

STICKY TOFFEE PUDDING (V)

Rich salted butterscotch sauce & vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING (V)

Cognac orange cream custard & winter berries

BRITISH CHEESE PLATE (V)

With grapes, crackers & spiced fruit chutney

TO FINISH

Freshly brewed coffee & mince pies

THREE-COURSE MENU £40.00 per person

TWO-COURSE MENU £35.00 per person

* Please be advised that food prepared on our premises might contain allergen ingredients. For any allergen request or dietary requirements, please inform a member of the Food & Beverage team.

All prices are charged at the prevailing rate of VAT.
A discretionary 10% service charge will be added to your final bill.