

Queen's
Gate LONDON

CURIO COLLECTION
by Hilton™



FESTIVE MOMENTS

FESTIVE CANAPÉ RECEPTIONS

Swop the sit down for something more sociable. Our canapé receptions create a relaxed yet sophisticated atmosphere where guests can connect over exquisitely presented, flavour packed delicacies.

SELECTION OF
3 CANAPÉS FOR

£38

SELECTION OF
5 CANAPÉS FOR

£50

COLD CANAPÉS

Tuna tartare, avocado, yuzu crisp

Beef tartare, smoked egg yolk, shallots

Whipped goat's cheese (v), fig & honey tartlet

Beetroot, houmous taco (vg), pomegranate, pistachio

HOT CANAPÉS

Miso-glazed cod, crispy polenta

Harissa lamb skewer, mint yoghurt

Parmesan crisp (v), tomato & basil confit

Truffle arancini (vg), vegan aioli

DESSERT CANAPÉS

Stollen bites (v)

Dark chocolate & orange tartlet (vg)

Pistachio & cranberry cake bites (vg)

TO FINISH

Vegan crumble mince pies (vg)

tea & coffee

(v) vegetarian | (vg) vegan



Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.

Our team is dedicated to creating unforgettable celebrations, with packages thoughtfully tailored to your budget and occasion.

FESTIVE PRIVATE DINING

Indulge in refined festive dining with our private Christmas menu. Select one dishes from each course to create a menu tailored to your guests, where every plate from seasonal starters captures the spirit of the season.

4 COURSES FOR
£82 per person



STARTERS

Prawn tartare, mango chutney & coconut mousse

Chicken & apricot parfait, toasted brioche, winter leaf salad

Curried lentil & potato croquette (v), cauliflower purée, smoked chilli oil, crispy legumes

Beetroot carpaccio (vg), orange gel, toasted hazelnuts, smoked beetroot cream

MAINS

Roast turkey breast, chestnut & sage stuffing, cranberry compote, roasted root vegetables, rich gravy

Pan-roasted sea bass fillet, Champagne beurre blanc, celeriac purée, sautéed asparagus

Roasted butternut squash (v), chestnuts, sage, parmesan crumb, winter greens

Wild mushroom risotto (v), parmesan, crispy sage

DESSERTS

Absolutely hazelnut (v), hazelnut mousse, praline, chocolate

Peach & mascarpone tartlet (v), vanilla mascarpone, peach compote

Bread & butter pudding (v), Madagascan vanilla crème anglaise

Lemon cheesecake delicie (v), lemon curd, shortbread crumb

TO FINISH

Chocolate mints (vg)
tea & coffee

(v) vegetarian | (vg) vegan

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FESTIVE BOWL FOOD SELECTION

Discover a refined alternative to canapés with our bowl food options, offering a more substantial yet effortlessly stylish dining experience. Perfect for relaxed mingling, guests can enjoy beautifully presented mini dishes each crafted to celebrate the flavours of the festive season.

MAINS

Traditional roast turkey, pigs in blankets, gravy 14

Slow-braised beef feather blade, red wine jus, roasted roots 15

Miso-glazed salmon, lemon butter, crushed purple potatoes 15

Herb-roasted chicken, wild mushroom cream, crispy kale 14

Rainbow beetroot salad (v), whipped goat's cheese mousse, roasted hazelnuts 10

Spiced lentil cake (vg), cauliflower cream, smoked chili oil, crispy legume chips 10

Roasted butternut squash soup (vg) with pine nuts 7

DESSERTS

Festive Christmas pudding (v), crème anglaise 8

Italian panettone (v), custard tart 7

Vegan crumble (vg), mince pie 6

(v) vegetarian | (vg) vegan

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CHRISTMAS EVE MENU

Welcome the festive season with a carefully crafted four course menu inspired by the warmth and flavours of Christmas. Ideal for sharing with family and friends each dish offers a modern take on timeless favourite.

4 COURSES FOR
£59 per person

STARTERS

King prawn tartare, mango, lime & coconut gel

Chicken ballotine, white curry cream, dried apricots, winter greens

Beetroot carpaccio (vg) whipped smoked beetroot, orange gel

DESSERTS

Lemon & blackcurrant dome (v)

Vanilla bread & butter pudding (v),
Madagascan vanilla crème anglaise

Roasted fig & almond tartlet (V)

MAINS

Roasted lamb rack, sweet potato fondant, burnt onion jus

Seared turbot fillet, Champagne beurre blanc, celery purée, asparagus tips

Roasted pumpkin risotto (vg), sage oil, toasted pine nuts

TO FINISH

Mince pies (vg)
tea & coffee

(v) vegetarian | (vg) vegan

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CHRISTMAS DAY MENU

Mark the occasion with a refined Christmas Day dining experience. Tailor your menu with a choice of dishes from each course while savoring a selection inspired by seasonal tradition and elevated with contemporary flair.

4 COURSES FOR
£72 per person



STARTERS

Duck liver pâté, fig chutney, toasted brioche
King prawn tartare, avocado, lime, crisp pastry tart
Burrata (v) roasted beetroot, candied walnuts, pomegranate
Roasted carrot & ginger velouté (vg), coconut cream, toasted pumpkin seeds

MAINS

*Served with roasted root vegetables,
rosemary potatoes & Brussels sprouts*
Stuffed turkey ballotine, pigs in blankets, rich pan gravy
Lobster ravioli, lobster bisque, cherry tomatoes, salmon roe, sage
Wild mushroom & leek lasagne (v), parmesan, crispy sage
Butternut squash (vg), quinoa, cranberries, walnuts

DESSERTS

Traditional Christmas pudding (v), brandy crème anglaise
Panettone bread & butter pudding (v), Madagascan vanilla custard
Lemon cheesecake delice (v), lemon curd, shortbread crumb

TO FINISH

Mince pies (vg)
tea & coffee

(v) vegetarian | (vg) vegan

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FESTIVE SPACES



ESQ BAR

Our lower ground floor hideaway creates the perfect atmosphere for a festive feel with its warm lighting and furnishings and is ideal for a semi-private reception.

40 Semi-Private Reception
Standing Capacity

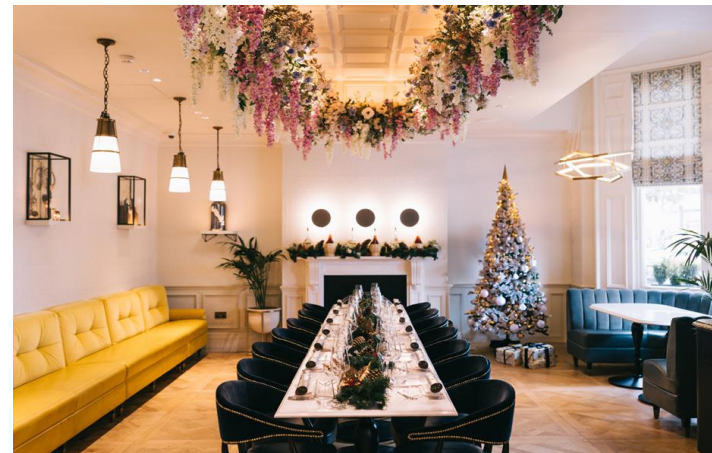
80 Private Reception Standing
Capacity



CENTO

With its elegant surroundings decorated in hues of blue mixed with natural tones, Cento Restaurant & Bar creates the perfect location for all your festive celebrations.

64 Private Dining Seated Capacity



BOTANICA

A light filled atrium with lush greenery ideal for relaxed receptions or a festive twist on Afternoon Tea.

30 Private Standing Reception Capacity

16 Private Standing Seated Capacity

26 Private Afternoon Tea Capacity



KNIGHTSBRIDGE AND KENSINGTON

Our intimate event spaces create a refined and warm ambience and are ideal to play host to private festive dining.

10 Knightsbridge Private Dining
Seated Capacity

10 Kensington Private Dining
Seated Capacity





HOW TO BOOK

Our friendly events team are on hand to help you create your perfect festive celebration, taking care of every detail, so you can have an experience to remember, contact them now.

T: 020 7373 7878 | E: sales@100queensgate.com