



Christmas
with
The Waldorf

Unlock the festive season
with The Waldorf

#OnceUponAWaldorf

The Waldorf's Festive Dining in Homage Restaurant

There's nothing quite like getting around a table and celebrating.
We have a fantastic menu to fit the most festive of gatherings,
leaving you free to eat, drink and be merry!

Festive Lunch and Dinner in Homage

Celebrate with friends and family in our festive restaurant setting.

The Festive Menu is available for both group bookings and private events. For bookings of 10 people or over, please contact our Events team.

Available from 21st November to the 23rd December and includes half a bottle of wine per person, tea, coffee and mince pies

Three-course menu £59

Two-course menu £49





'Be Our Guest' A Winter's Tale Afternoon Tea

'Be Our Guest' as we transport you into a winter's tale!
We promise delicious cakes, entertainment and an
incredible selection of teas to keep you warm.

From £59 for adults and £35 for children (per person).

To Book:

www.tasteofwaldorf.co.uk
homage.restaurant@hilton.com

Celebrate Your Perfect Event at The Waldorf

Party nights needn't be a one size fits all affair. From the small and intimate, to the large and extravagant, our range of flexible venues allows for a world of party possibilities!

Our Event Spaces

The Adelphi Suite

350

Maximum Seated Capacity

The Palm Court

180

Maximum Seated Capacity

Lunch and Dinner Packages

Starting from £120 per person

- Exclusive use of the Palm Court or Adelphi Suite
- Three-course festive menu
- Freshly brewed tea, coffee and mince pies
- Christmas novelties
- Special in-built lighting effects in The Adelphi Suite
- Dance floor
- Candelabra centerpieces
- Cloakroom
- A dedicated event planner

To Book:

+ 44 (0) 20 7836 2400

waldorflondon_events@hilton.com

The Waldorf Festive Menu

Festive Bowl Food Menu

Cold

Marinated beef tomato and bocconcini salad, courgette pesto

Marinated grilled chicken Caesar, parmesan and garlic croutons

Chicken liver pate, crispy brioche, confit onions and pea shoot cress

Goat's cheese bonbons, heritage beetroot and candied walnuts

Maple cured salmon, new potato, dill, crème fraiche, caviar

Pickled rainbow root vegetables, spiced hazelnut crumb, baby pear | PB

Hot

Chipotle marinated chicken supreme, crispy shallots and peppercorn sauce

Chargrilled rump of lamb, saffron parmentier potato, grilled leeks, lamb jus

Poached fillet of hake, braised lettuce and crispy parsley

Grilled cod fillet, wilted garlic spinach and confit tomatoes salsa

Tomato and mozzarella filled gnocchi, tomato and basil sauce, crispy basil

Pigs in blankets, grape mustard mash potato, onion gravy

Pumpkin filled gnocchi, roasted chestnuts, crispy sage, cep cream | PB

To Book:

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The Waldorf Festive Menu

Festive Bowl Food Menu

Desserts

Exotic fruit salad, passion fruit dressing and toasted hazelnuts | PB

Mini pavlova with berry compote | PB

Vanilla set cream, gingerbread crumb, mulled cranberries

Chocolate and cranberry yule log, spiced cream

Textures of chocolate, blood orange gel, raspberry | PB

Cinnamon and ginger cheesecake, spiced berries

Bowl Food

Any Three Items £29 Per Person

Any Five Items £45 Per Person

PB = Plant-based

To Book:

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The Waldorf Festive Menu

Festive Canapé Menu

Cold Canapés

Ham hock terrine, piccalilli

Foie gras, apple and raisin puree, rocket

Smoked salmon and crème fraiche roll, blinis, cucumber

Smoked haddock rillettes, horseradish, caviar

Goats cheese mousse, garden pea, fennel pollen

Confit cherry tomato, basil, mozzarella and balsamic pearls

Golden heritage beetroot, seaweed mayo, fried caper, blini | PB

Whipped plant-based cream cheese, pickled carrot, blood orange, rocket | PB

Stilton choux bun, cranberry sauce

Smoked mackerel, horseradish crème fraiche, rye bread



Hot Canapés

Lamb kofte, compressed cucumber, mint yoghurt

Cumberland and haggis sausage roll, chilli ketchup

Salt cod fritters, tartar sauce

Sesame prawn toast

Wild mushroom and truffle arancini, truffle emulsion

Brie, cranberry and caramelised walnut tart

Cauliflower fritters, spiced cashew and turmeric cream | PB

Salt baked baby potatoes, green sauce | PB

Pancetta wrapped chipolata, spiced plum chutney

Feta and asparagus tartlet, fig jam, sage | PB

PB = Plant-based

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The Waldorf Festive Menu

Festive Canapé Menu

Dessert Canapés

Salted caramel canelé

Strawberry and cream tartlet

Selection of macarons

Dark chocolate and raspberry cup | PB

Textures of chocolate, blood orange gel, raspberry | PB

Cinnamon and ginger cheesecake, spiced berries

£5 per canapé

PB = Plant-based



To Book:

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The Waldorf Festive Menu

Exclusive Dining

Banqueting Menu

Starting from £130 per person

Starters

Pressed confit chicken and ham hock terrine, textures of apple, crispy pork skin

Cured chalk stream trout, pickled radish, lemon verbena and vodka gel,
squid ink crisp

Whipped Westcombe ricotta, courgette, lovage, pistachio

Raw and roasted cauliflower, pine kernels, pickled shallots, fried capers | PB

Main Course

Roast bronze Turkey breast, confit leg stuffing, turkey sauce and all the
trimmings

Beef fillet, braised feather blade, smoked potato, root vegetables, red wine
sauce

Roasted hake, potato cake, courgette, fennel, split cauliflower sauce

Truffled celeriac and mushroom wellington, parsnips, carrot puree, roast
onion sauce | PB

Dessert

Milk chocolate and hazelnut mousse, caramelised hazelnuts, chocolate
crunchy, hazelnut ice cream

Cinnamon and ginger cheesecake, blackcurrant sorbet, spiced berries

Mulled cranberry and almond tart, Christmas pudding ice cream, holly

Apple Tarte Tatin, vanilla ice cream, apple crisp, crumble | PB

Warm Mince Pies, Tea and Coffee

PB = Plant-based



The Waldorf Festive Menu

Festive Lunch and Dinner in Homage

Three-course menu £59

Two-course menu £49

(For groups of 10 or more)

Starters

Pressed confit chicken and ham hock terrine, textures of apple, crispy pork skin

Cured Chalk stream trout, pickled radish, lemon verbena and vodka gel, squid ink crisp

Whipped Westcombe ricotta, courgette, lovage, pistachio

Raw and roasted cauliflower, pine kernels, pickled shallots, fried capers | PB

Main Course

Roast bronze Turkey breast, confit leg stuffing, turkey sauce and all the trimmings

Beef fillet, braised feather blade, smoked potato, root vegetables, red wine sauce

Roasted hake, potato cake, courgette, fennel, split cauliflower sauce

Truffled celeriac and mushroom wellington, parsnips, carrot puree, roast onion sauce | PB

Dessert

Milk chocolate and hazelnut mousse, caramelised hazelnuts, chocolate crunchy, hazelnut ice cream

Cinnamon and ginger cheesecake, blackcurrant sorbet, spiced berries

Mulled cranberry and almond tart, Christmas pudding ice cream, holly

Apple Tarte Tatin, vanilla ice cream, apple crisp, crumble | PB

Warm Mince Pies, Tea and Coffee

PB = Plant-based

To book, please email your enquiry to
waldorflondon_events@hilton.com



Unforgettable

Festive Stays

Stay The Night

Stay in the heart of Theatreland
from £319 per night,
Including breakfast and VAT.

Upgrade Your Stay...

To a King Executive Room from £100.
To a King Junior Suite from £150.

Group Bookings

With a wide range of rooms
and suites available, catering to both
small groups and large parties, we'll take care of
the sleeping arrangements – the ideal way to
round off the evening's entertainment.

All prices are subject to availability



To Book:

+ 44 (0) 20 7836 2400

LONWA_reservations@hilton.com



Celebrate a Timeless Christmas Day at The Waldorf

Christmas is the perfect time to gather friends and family, and what better place to celebrate than in our most loved space, The Palm Court, accompanied by live music and a refined take on your traditional favourites!

25th December

2pm or 5pm

Book your Christmas Celebration in The Palm Court for £129 per person.

Children under the age of 12 receive a 50% discount.

You will receive a complimentary glass of Champagne upon arrival.

To Book:

+ 44 (0) 20 7836 2400

homage.restaurant@hilton.com



Christmas Day Menu

At The Waldorf

Amuse-bouche

Jerusalem artichoke soup, almond, truffle | PB

Starters

Dorset crab

Brown crab mousse, pickled watermelon, almond, sourdough

Textures of heritage beetroots

Goat's cheese, charcoal sponge

Roasted carrot tartare

Blood orange, pickled radish, seaweed, wild rice crisp | PB

Confit chicken and foie gras terrine

Mushroom ketchup, glazed fig, homemade parkin

Intermediate

Spiced lobster and salmon ravioli

Green tomato, lobster sauce, chive

Confit cauliflower

Malted cauliflower puree, caper berry and raisin salsa,
gingerbread crumb | PB

PB = Plant-based

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 menu

At The Waldorf

Main Course

Bronze Turkey Breast

Confit leg stuffing, turkey sauce and all the trimmings

Swiss chard, wild mushroom and chestnut wellington

Celeriac, maple glazed chestnuts, shallot sauce | PB

Champagne poached halibut

Crab and courgette cannelloni, sea herbs, tomato and crème fraiche sauce

Cep crusted venison loin

Confit king oyster, roasted Brussels sprouts, Jerusalem artichoke, fig sauce

Dessert

Christmas Pudding

Brandy butter, vanilla custard

Valrhona Dark Chocolate Dome

whipped chocolate mousse, raspberry sorbet | PB

Pear and Chestnut Tart

Mulled poached pear and clotted cream ice cream

Selection of British cheese

Spiced apple chutney, quince paste, crackers

Tea and coffee served with warm mince pies

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New Year's Eve

'Be Our Guest' Ball in The Palm Court

*Tie your napkin 'round your neck, cherie
and we provide the rest*

*Join us for an evening of entertainment, with a feast in
the Palm Court, for £129 per person or upgrade and
enjoy bottomless Champagne for £229, book today:*



From The Sea

Smoked salmon, beetroot cured salmon, roll mops, rock oysters served with a choice of horseradish crème fraiche, capers, lemon, Marie Rose, shallot vinegar, Leche de Tigre, and diced red onion

From The Farm

Selection of charcuterie meats, Parma ham, chorizo coppa, sausage roll, Wiltshire ham, farm house terrine, Cumberland sausage, black pudding and haggis sausage rolls served with a choice of your favourite condiments and piccalilli, seeded mustard, Dijon mustard, hot English mustard, cornichons and balsamic onions

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From The Ground

Roasted vegetables served with whipped ricotta Tzatziki, red pepper hummus, baba ghanoush, artichoke and truffle.

From The Oven

Roast Sirloin on the bone with marrow béarnaise, chicken chasseur, salmon coulibiac with champagne and caviar sauce, pumpkin filled gnocchi with roasted chestnuts, crispy sage and cep cream, served with Delmonico potatoes with a brioche crumb, rosemary and garlic roasted new potatoes, roasted cauliflower, toasted almonds and pomegranate roasted root vegetables.

Patisserie and desserts

Crème pâtissier profiteroles, a tower of macarons, a selection of chocolate truffles, a pear and almond baked tart, chocolate gateau, raspberry and lemon mini eclairs, crème brulee tartlets, forest fruits roulade and salted caramel canelés.

Le fromage

Selection of Artisan French and British cheese served with apple and raisin chutney, grapes, quince jelly, dried fruit, crackers, and oat cakes.

Tea, coffee, sweets and treats.

From The bar

Champagne, wine, cocktails and aperitifs to suit all.

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The Wild Monkey Bar At The Waldorf

4PM - 12AM
Wednesday to Saturday

Join us at The Wild Monkey bar for festive signature cocktails, Wednesday - Saturday from 4pm, walk-ins are welcome.

Or are you looking for the perfect venue to host your office Christmas party or festive celebration? Group bookings and private hires for up to 50 people are now available every day of the week. To book, please contact a member of our Events Team at waldorflondon_events@hilton.com or follow the QR code to make a reservation.





Book The Wild Monkey and host your private festive event in style!

We can host your event from a minimum food and drink spend of £1000. Bespoke packages are also available upon request.

Please reach out to a member of our team and start planning your event today:
waldorflondon_events@hilton.com





Celebrate New Year's Eve
at
The Wild Monkey

Welcome in the new year at The Wild Monkey for just
£30 pp!

Join our jungle party and enjoy a rum punch cocktail on
arrival, a DJ and a celebratory glass of Champagne as
the clock strikes 12!

Book through our link below!



Terms & Conditions

Events at The Waldorf

1. These conditions apply to all guests attending Christmas programme events (Event).
2. All Events are subject to availability.
3. All provisional programme bookings must be confirmed within 7 days of booking and a deposit of 50% of the total contracted value for all Events is due upon confirmation.
4. All bookings must also be accompanied by a contract and any bookings without a signed contract within 7 days will be released without further notification.
5. All balances must be paid in full 30 days in advance of the event date. For any bookings made within the 30-day window, full pre-payment must be made upon signing of the contract.
6. The rate for the Event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by fax, post or email.
7. All prices are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the event date. Prices advertised are subject to change prior to booking.
8. All payments received, including deposits, are non-refundable and non-transferable. Should your party size decrease below the guaranteed numbers, deposits cannot be offset against food, drinks or accommodation.
9. If the final amount is not settled in advance (see terms in clause 5 above), the hotel reserves the right to cancel the booking.
10. In the unlikely event that the hotel is obliged to cancel the Event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion), without any further liability to the hotel or Hilton.
11. Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the Event.
12. No additional food or drinks of any kind are permitted into the hotel by party organisers or guests.
13. All data & information relating to guests is subject to the Privacy Policy set out on the Hilton website.
14. Hilton and/or the hotel will endeavour to ensure that all the information and prices are accurate both on Hilton's websites and in its brochures. However, occasionally errors occur and Hilton and/or the hotels reserve the right to correct prices or other information in such circumstances. If a booking has already been made, the hotels are entitled to cancel the booking without liability.
15. These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts.
16. Any accommodation booked shall be subject to our hotel booking terms and conditions (available at hilton.com).
17. All attendees of any of our New Year's Eve events must be 18 years of age or over.



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waldorf.hilton.com

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