

# THE MOST ON THE MOST ON TIME OF YEAR

JOIN IN THE FE/TIVE FUN AT

DOUBLETREE BY HILTON LONDON ANGEL KINGS CROSS



The perfect festive party night with friends and colleagues. The build-up to Christmas is just as magical as the main event. It back, relax and enjoy a prosecco or two as you party the night away. Begin your festive celebrating in style.

A chance to look sharp, while enjoying mouthwatering Christmas fayre and afterwards dancing to great music - it'll be a memory that lasts for more than just the festive period.

### **PARTY DATES**

# 28TH NOVEMBER – 22ND DECEMBER

£65

Includes three course menu, glass of fizz on arrival and DJ\*



### FOR SEAMLESS SERVICE A PRE-ORDER IS REQUIRED

Minimum numbers will apply. For all private parties a 30% deposit is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable. The full balance is due by 31st October 2024. Terms and conditions apply. \*DJ supplements may apply, depending on numbers.



# TO START

Roast tomato & red pepper soup (GF) (V)

### OR

Fennel, celery, apple & pomegranate salad (GF) (VG)

### OR

Chicken liver parfait, fruit chutney, toasted ciabatta

# MAINS

Butter roast turkey, sage & cranberry stuffing, chipolata, roast potatoes, parsnips, carrots, sprouts, pan roast jus

### OR

Fillet of sea bream, rosemary & lemon potato, leek cream sauce (GF)

### OR

Beetroot Wellington, roast squash & shallot puree, herb oil (V)

### OR

Braised featherblade of beef, olive oil mash, smoked bacon & baby onion jus (GF)

# **DESSERTS**

Traditional Christmas pudding, brandy sauce (VG)

### OR

Glazed lemon tart, cherry Chantilly cream, cherry coulis (GF) (V)

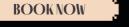
### OR

Chocolate cheesecake, orange compote (V)

# TO FINISH

Freshly brewed tea and coffee





Call the events team: **0207 282 5313**Email: **conferences@dtangelkingscross.com** 

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### IN/PIRED BY WINTER/ FINE/T

/atisfy your palate with a sensational celebration of seasonal favourites. /hare moments with loved ones or unwind with work friends as you sample our premium festive-themed lunch menus.



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AVAILABLE DAILY BETWEEN 28TH NOV – 22ND DEC 2024 12.30PM - 2.30PM **2 COURSES** £30 **3 COURSES** f 35

Minimum number of 15 diners per booking.



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