

THE MOST Wonderful TIME OF YEAR

JOIN IN THE FESTIVE 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. Sit 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.

FESTIVE

PRIVATE PARTY MENU

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



BOOK NOW

Call the events team: **0207 282 5313**

Email: conferences@dtangelkingscross.com

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FESTIVE

FESTIVE LUNCHESES

TO START

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

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)

DESSERTS

Traditional Christmas pudding,
brandy sauce (VG)

OR

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

TO FINISH

Freshly brewed tea
and coffee

INSPIRED BY WINTER'S FINEST

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



FOR SEAMLESS SERVICE A PRE-ORDER IS REQUIRED

**AVAILABLE DAILY BETWEEN
28TH NOV – 22ND DEC 2024
12.30PM – 2.30PM**

2 COURSES

£30

3 COURSES

£35

Minimum number of 15 diners per booking.

BOOK NOW

Call the events team: **0207 282 5313**

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A £15 per person deposit is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2024. Terms and conditions apply.