

## CHRISTMAS PARTIES IN HAWKERS BRASSERIE & BAR

THURSDAY, FRIDAY AND SATURDAYS  
JOINER OR PRIVATE PARTIES AVAILABLE

SUNDAY TO WEDNESDAY  
PRIVATE PARTIES AVAILABLE ON REQUEST

29th, 30th November &  
19th, 20th, 21st December  
**£29.00 per person**

5th, 6th, 7th & 12th, 13th, 14th, 15th December  
**£32.00 per person**

### Plated 3 Course Meal.

Join us in our Hawkers Brasserie and Bar for our ever-popular joiner nights. Start your evening with a cocktail on arrival, followed by a delicious three-course meal and DJ, who will get you up and dancing the night away in the bar area.

7.00pm – sit down 7.20pm. Event close and Bar close at 12am with carriages at 12.30am.

Dietary Requirements required upon final balance.

PLEASE ASK ABOUT OUR FESTIVE DRINKS PACKAGES.

### STARTERS

CARROT AND PUMPKIN VELOUTÉ  
*with Parmesan Crouton*

WILD MUSHROOM TARTLET  
*with Poached Eggs and a Truffle Hollandaise*

DUCK AND APRICOT TERRINE  
*with Poached Baby Pear, Port Wine Gel and toasted Brioche*



### MAIN COURSE

CHICKEN ROULADE STUFFED WITH APRICOT  
AND STREAKY BACON  
*with all the trimmings, Bread Sauce and a Chicken jus*

SEARED STONE BASS  
*with Lemon crushed Olive Potato Pave, Clam Mussel  
Chowder with Green Peas*

SPINACH, RICOTTA AND CHESTNUT PITHIVIER  
*served with Spinach Purée and charred Leeks and Asparagus*



### DESSERTS

CHRISTMAS PUDDING  
*with Brandy Sauce*

STICKY TOFFEE PUDDING  
*with Butterscotch Ice Cream*

BRITISH CHEESE PLATER  
*with Crackers, Fruit Chutney and Dry Nuts*

MINCE PIES

## SPECIAL OFFER

ORGANISER RECEIVES A £40 VOUCHER TO BE  
USED IN THE HAWKERS BRASSERIE AND BAR

(TERMS & CONDITIONS APPLY)

## MIDWEEK OFFICE LUNCH IN HAWKERS BRASSERIE & BAR

TUESDAY TO FRIDAYS

3rd, 4th, 5th, 6th, 10th, 11th, 12th, 13th, 17th, 18th,  
19th, 20th December

**£22.00** per person

Plated 2 Course Meal (Main and Dessert).

Join us for a Festive Cocktail followed by a delicious two-course plated lunch with festive background music and crackers.

12.00pm arrival, 12.30pm sit down.

Events finish at 4pm.

### MAIN COURSE

**CHICKEN ROULADE STUFFED WITH APRICOT  
AND STREAKY BACON**  
*with all the trimmings, Bread Sauce and a Chicken jus*

**SEARED STONE BASS**  
*with Lemon crushed Olive Potato Pave, Clam Mussel  
Chowder with Green Peas*

**SPINACH, RICOTTA AND CHESTNUT PITHIVIER**  
*served with Spinach Purée and charred Leeks and Asparagus*



### DESSERTS

**CHRISTMAS PUDDING**  
*with Brandy Sauce*

**STICKY TOFFEE PUDDING**  
*with Butterscotch Ice Cream*

**BRITISH CHEESE PLATER**  
*with Crackers, Fruit Chutney and Dry Nuts*

**MINCE PIES**





## SOPWITH SUITE PARTY NIGHTS 'WHITE CHRISTMAS BALL'

THURSDAY, FRIDAY AND SATURDAYS  
JOINER OR PRIVATE PARTIES AVAILABLE

SUNDAY TO WEDNESDAY  
PRIVATE PARTIES AVAILABLE ON REQUEST

29th, 30th November &  
19th, 20th, 21st December  
**£42.00** *per person*

5th, 6th, 7th & 12th, 13th, 14th, 15th December  
**£50.00** *per person*

Join us in the Sopwith Suite for our ever-popular party nights. Whether you're celebrating with family, friends or colleagues, you're sure to have a great time! Start your evening with a cocktail on arrival, followed by a delicious three-course plated meal and DJ, who will get you up and dancing the night away!

7.30pm – sit down 7.50pm. Event close and Bar close at 12am with carriages at 12.30am.

Dietary Requirements required upon final balance.

PLEASE ASK ABOUT OUR FESTIVE DRINKS  
PACKAGES.

### STARTERS

CARROT AND PUMPKIN VELOUTÉ  
*with Parmesan Crouton*

HIGHLAND GAME TERRINE  
*with Apricot, Pistachio & Cranberry served with  
Toasted Ciabatta and a Fig Chutney*

MEDITERRANEAN VEGETABLE TERRINE  
*with Aged Balsamic, Mini brioche and Baby Crispy Leaves*



### MAIN COURSE

CHICKEN ROULADE STUFFED WITH APRICOT  
AND STREAKY BACON  
*with all the trimmings, Bread Sauce and a Chicken jus*

SEARED SALMON FILLET  
*with Dauphinoise Potatoes, Winter Greens and  
a Saffron Beurre Blanc*

SPINACH, RICOTTA AND CHESTNUT PITHIVIER  
*served with Spinach Purée and charred Leeks and Asparagus*



### DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
*with Brandy Sauce*

DUO CHOCOLATE TORTE  
*with a Raspberry Cracker*

TREACLE TART  
*with a glazed Strawberry and Caramel Sauce*

TEAS, COFFEES & MINCE PIES

## SPECIAL OFFER

ORGANISER RECEIVES A £40 VOUCHER TO BE  
USED IN THE HAWKERS BRASSERIE AND BAR

(TERMS & CONDITIONS APPLY)



## CHRISTMAS DAY LUNCH IN HAWKERS BRASSERIE & BAR

Wednesday 25<sup>th</sup> December

**£65.00** per adult

**£32.50** per child aged 5-12

**CHILDREN 5 & UNDER EAT FREE**

Let us look after you on Christmas Day.

Join us for a Fizz on arrival, followed by our luxury Christmas carvery with no cooking or washing up to do, just leaving you to make the most of your family time this year, with gifts for the children and Santa's Sweet Shop.

Arrival drinks served from 12 noon.

Carvery served from 12.30pm – 3pm.

Includes crackers and a gift for all children under 12.

### ARRIVAL CANAPE SELECTION

#### PLATED STARTERS

##### MARBLED SALMON TERRINE

*wrapped in Nori Seaweed, Garlic Baguette Stick and Baby Leaves*

##### DUCK AND APRICOT TERRINE

*served with a Fig Chutney and toasted Brioche*

##### BUTTERNUT BRIE & BEET TART

*with Kale Pesto Drizzle*



#### CARVERY MAINS

##### ENGLISH ROAST TURKEY

*with all trimmings, Chipolatas, Bread Sauce and Turkey jus*

##### CLASSIC TOURNEDOS ROSSINI FILLET OF BEEF

*with braised Fondant Potato & Baby Yukon Vegetables, Morel Truffle jus*

##### PAN-FRIED RED SNAPPER

*with Winter Kale, braised Squid and Chorizo  
with a Smoked Paprika Sauce*

##### WINTER VEGETABLE STRUDEL

*finished with Sweet Potato Puree*



#### PLATED DESSERTS

##### TRADITIONAL CHRISTMAS PUDDING

*served Brandy Cream Sauce*

##### IRISH CREAM CHEESECAKE

*with a Red Chocolate Spiral*

##### BRITISH CHEESE BOARD

*with Crackers and a Fruit Chutney*

##### TEAS, COFFEES & MINCE PIES





## JANUARY SOPWITH SUITE PARTY NIGHTS

10th, 11th & 17th, 18th January 2020

**£35.00** per person

Join us in the Sopwith Suite for our ever-popular joiner nights. Whether you're celebrating with family, friends or colleagues, you're sure to have a great time! Start your evening with a cocktail on arrival, followed by a delicious three-course meal and our resident DJ who will get you up and dancing the night away!

7.30pm – sit down 7.50pm. Event close and Bar close at 12am with carriages at 12.30am.

Includes crackers and disco.

Dietary Requirements required upon final balance.

**PLEASE ASK ABOUT OUR FESTIVE DRINKS PACKAGES.**

### STARTERS

**CARROT AND PUMPKIN VELOUTÉ**  
*with Parmesan Crouton*

**HIGHLAND GAME TERRINE**  
*with Apricot, Pistachio & Cranberry served with  
Toasted Ciabatta and a Fig Chutney*

**MEDITERRANEAN VEGETABLE TERRINE**  
*with Aged Balsamic, Mini brioche and Baby Crispy Leaves*



### MAIN COURSE

**CHICKEN ROULADE STUFFED WITH APRICOT  
AND STREAKY BACON**  
*with all the trimmings, Bread Sauce and a Chicken jus*

**SEARED SALMON FILLET**  
*with Dauphinoise Potatoes, Winter Greens and  
a Saffron Beurre Blanc*

**SPINACH, RICOTTA AND CHESTNUT PITHIVIER**  
*served with Spinach Purée and charred Leeks and Asparagus*



### DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**  
*with Brandy Sauce*

**DUO CHOCOLATE TORTE**  
*with a Raspberry Cracker*

**TREACLE TART**  
*with a glazed Strawberry and Caramel Sauce*

**TEAS, COFFEES & MINCE PIES**





# NEW YEAR'S EVE HAWKERS BRASSERIE & BAR

Tuesday 31st December

**£40.00** per adult

**£20.00** per child aged 5-12

**CHILDREN 5 & UNDER EAT FREE**

Joins us for arrival cocktail and canapes  
from 7.30pm followed by an 8pm seating  
for a 3 course dinner and entertainment.

## ARRIVAL CANAPÉ SELECTION

### STARTERS

#### VENISON CARPACCIO

*with Caperberries shaved Parmesan and Wild Rocket Creamy  
Horseradish Dressing*

#### OAK SMOKED SALMON AND AVOCADO TIMBALE

*with Seaweed Cracker and Honey Lime Mayo & Chilli Dressing*

#### CRÈME DU BARRY

*with Chive and Truffle Oil*



### MAINS

#### HERB CRUSTED RACK OF LAMB

*with Mushroom Purée, Pea Minted Gel and Dauphinoise Potatoes,  
Lamb jus*

#### BUTTER POACHED MONKFISH

*with Tarragon flavoured Vegetable Broth Clam and Vegetable Spaghetti*

#### TOMATO & MUSHROOM RAVIOLI

*severed with Artichoke Compote, Smoked Maple Wild Cheddar,  
Basil infused Crème Fraiche*



### DESSERTS

#### MANGO CHEESECAKE

*with Passion Fruit Coulis and Mint Caramel Biscuit*

#### DARK CHOCOLATE PAVE

*with Glazed Strawberry and Chocolate Spiral*

#### LEMON TART

*with Blood Orange Sorbet*

#### TEAS & COFFEES





DOUBLETREE

BY HILTON™

LONDON – KINGSTON UPON THAMES

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