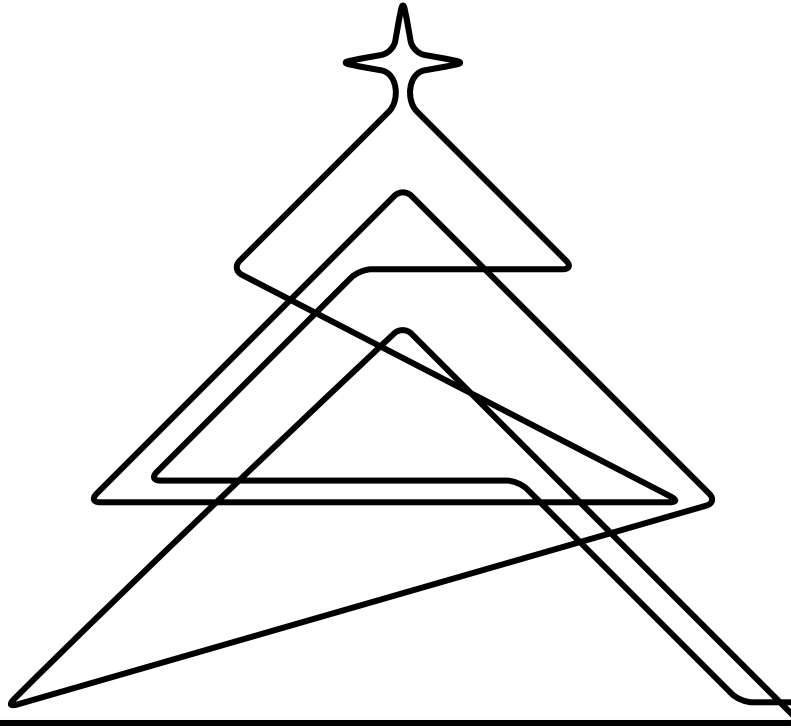




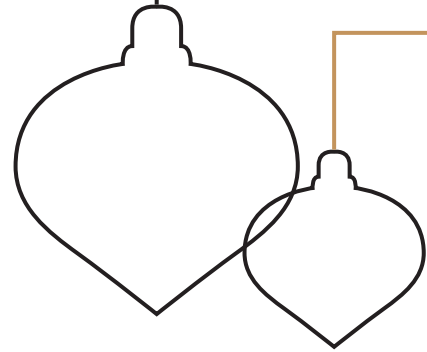
BELIEVE  
IN  
*Magic*

LONDON'S FESTIVE SEASON  
WITH COMO  
2023 - 2024



Rediscover London this December, a city of enchantment. Whether you're exploring the famous festive markets, or searching for the perfect gift in Knightsbridge, Belgravia or Mayfair, you will find COMO Metropolitan London and COMO The Halkin the ideal urban retreats. Enjoy our special packages and festive dining, designed to ignite magical experiences for you and your loved ones.

We are pleased to inform you that we can accommodate a variety of dietary needs, including vegan and vegetarian preferences. Our team is committed to providing a diverse and inclusive dining experience, and we take pride in offering a range of options to suit different dietary requirements.



## CANAPÉ MENU

*£35 per person (selection of five canapés per person)*

*£48 per person (selection of eight canapés per person)*

Beetroot tartare, grated mature cheddar V

Seafood croquette, cocktail sauce

Mini smoked salmon bun, caviar

Pumpkin and orange soup V

Foie gras, brioche, chutney

Hot crab cake

Corn-fed chicken skewers, black garlic mayo

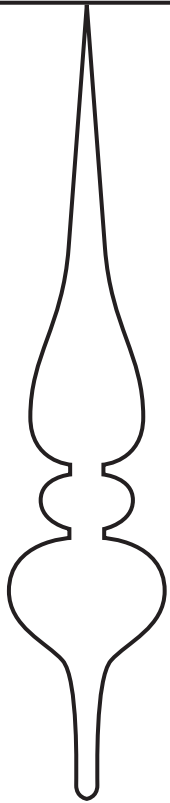
Apple, mushrooms and celeriac tart V

### **SWEET CANAPÉS**

Baked blueberry cheesecake

Brandy custard shot

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## THREE-COURSES CHRISTMAS MENU

£85 per person

### STARTERS

Spiced grilled aubergine, Comté cheese and pomegranate V

Pork terrine with pancetta  
*pistachio and foie gras, pickles and smoked butter*

Prawn carpaccio  
*avocado, Marie Rose sauce, caviar*

### MAIN COURSES

Festive stuffed Guinea fowl  
*truffle pomme purée, chestnuts and gravy*

Salmon in cider sauce  
*black trompettes and Bramley apple*

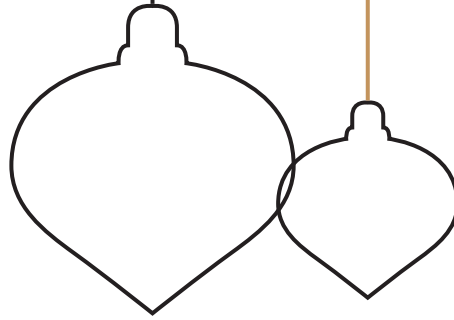
Beetroot Wellington V  
*truffle pomme purée, mushroom jus*

### DESSERTS

Christmas pudding  
*salted caramel, spiced clotted cream*

Mandarin tart  
*spiced clotted cream*

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# FIVE-COURSE TASTING MENU

*£115 per person*

## **APPETISER**

Winter garden  
*sesame, sea buckthorn*

## **ENTRÉE**

Poached Lobster  
*lobster broth, saffron*

## **FISH COURSE**

Grilled wild seabass  
*Delica pumpkin orzotto*

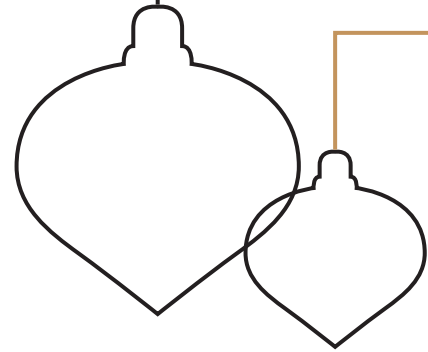
## **MEAT COURSE**

Suckling pig  
*Jerusalem artichokes, Swiss chard ravioli, truffle jus*

## **DESSERT**

Vanilla poached pear  
*mascarpone Chantilly, dark chocolate sauce*

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## CHRISTMAS DRINKS

### HOT OPTIONS

Mulled Wine	£14
<i>Red wine, orange, Cointreau and spices</i>	
Hot Toddy	£16
<i>Whisky, honey, lemon, cinnamon</i>	

### COLD OPTIONS

Chocolate Pumpkin Pie Martini	£16
<i>Pumpkin puree, spices, vanilla vodka, baileys, chocolate liqueur</i>	
Sloe Royal	£26
<i>Sloe gin, raspberry, Chambord, Champagne, spices</i>	
Classic cocktails	£16
Champagne cocktails	£26

### SPARKLING WINE

Taittinger Brut Reserve	£109
Borgoluce Prosecco	£60
Taittinger Rosè	£198
Nyetimber Classic Cuvee	£110

### WHITE WINE

Pannonhalmi Arch-Abbey, Sauvignon Blanc 2022	£68
Familia Castano, Macabeo, 2021	£46
Cantina Bolzano, Pinot Grigio 2022	£50
Gillets Morat, Les Crays Pouilly Fuissé 2020	£160

### RED WINE

Rocca di Montegrossi, Chianti Classico 2020	£66
Blank Canvas "Uptown downs" Pinot Noir 2015	£95
Familia Castano, Organic Monastrell 2021	£44
Elio Ottin, Non Expedit Syrah 2021	£98
Luis Canas, Selection de la Familia 2017	£92

*Please feel free to inquire about our additional wine offerings at your convenience.*

### BEERS

Peroni	£8
Pilsner Urquell	£9

### SOFT DRINKS

Sodas	£6
Fresh Juices	£9
Shambhala Smoothies	£12

### DRINKS PACKAGES

I. Unlimited drinks <i>(soft drinks, prosecco, house wines, beers)</i>	
for 2 hours	£70 per person
for 4 hours	£110 per person
II. Unlimited drinks, cocktails, and spirits <i>(package I + standard cocktails, standard spirits)</i>	
for 2 hours	£100 per person
for 4 hours	£150 per person
III. Premium unlimited drinks, cocktails, and spirits <i>(package II + premium spirits and cocktails)</i>	
for 2 hours	£150 per person
for 4 hours	£230 per person



# PRIVATE EVENT SPACES

OUR FESTIVE MENUS, SERVED ACROSS  
OUR EVENT SPACES, ARE PERFECT  
FOR ANY OCCASION - FROM INTIMATE  
COCKTAIL PARTIES TO LARGER  
PRIVATE DINING EVENTS.



## COMO THE HALKIN OFFERS

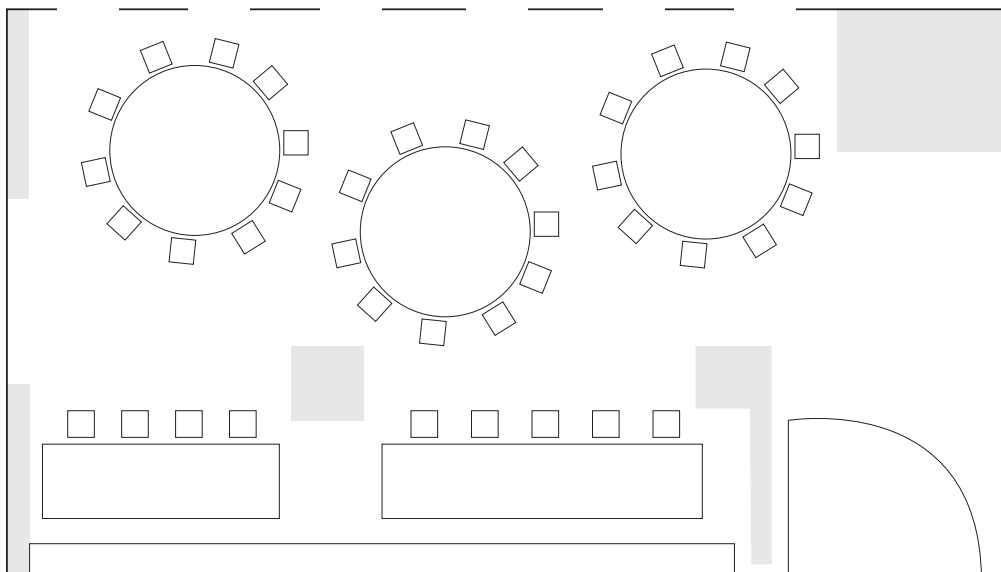
- Two stylish event spaces
- Touch control air-conditioning
- Distinctive design touches
- Complimentary private dining styling, featuring fresh flowers, and printed menus
- Live entertainment on request





## PRIVATE DINING AREA

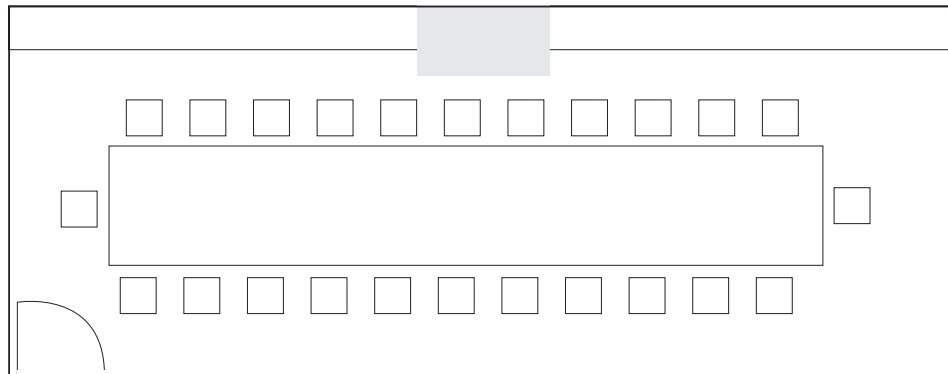
The private dining area of COMO The Halkin has a wave-like ceiling made up of over 7,000 glass receptacles filled with spices, along with a warm oak floor, lacquered walls and floor-to-ceiling windows. The room suits gatherings of up to 50 seated guests or up to 90 for a standing reception.



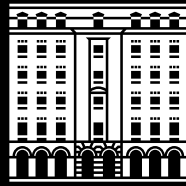


## PRIVATE DINING ROOM

COMO The Halkin's private dining room features red leather benches and wave-like contours on the ceiling overlooking a private garden. The space can accommodate up to 24 guests seated or 35 standing. It is ideal for an all-day meeting, private celebration or small event. Large retractable mirrored doors can be left open to incorporate the main dining area or closed for greater intimacy.







COMO  
THE HALKIN

BOOK YOUR FESTIVE EVENT WITH COMO

COMO The Halkin private dining and events

E. [events.thehalkin@comohotels.com](mailto:events.thehalkin@comohotels.com)

T. 020 7447 1064

*Should you have any allergies or dietary requirements, please inform your Event Manager who will be more than happy to assist.*

Please scan the QR code below to view our festive offers or visit us at [comohotels.com/festive](https://comohotels.com/festive)

