



Packages

Christmas lunch/dinner in Jack's Restaurant

£55 per person

- 3 course meal in the restaurant (semi private)
- Christmas cracker
- Christmas music in the background
- Includes ½ bottle of house wine OR 1 pint of draught beer OR 2 soft drinks
- Complimentary on-site car parking

Private Christmas lunch/dinner in a function room

£65 per person

- 3 course meal in one of our Pavilion meeting rooms (see menus below)
- Christmas cracker
- Christmas music in the background
- Includes ½ bottle of house wine OR 1 pint of draught beer OR 2 soft drinks
- Complimentary on-site car parking

Christmas Dinner & Dance in Pavilion

£75 per person

- Room hire in our Kennedy Suite (private party)
- 3 course meal in the restaurant (semi private)
- Includes ½ bottle of house wine OR 1 pint of draught beer OR 2 soft drinks
- Complimentary on-site car parking
- A DJ and dance floor can be included with an additional supplement of £300

*Please enquire for further information:
meetings@hgiheathrow.com*



Menu

STARTER

Smoked salmon and cream cheese roulade
Rocket leaves, keta caviar and rye bread

MAIN

Oven roast turkey
Sage onion stuffing, batton carrots, roast parsnip,
brussel sprouts, chipolatas wrapped in bacon, roast
potatoes, cranberry sauce and gravy

DESSERT

Steamed Christmas pudding with brandy
sauce

Tea, coffee, and traditional mince pies



Menu B

STARTER

Roast pepper and tomato soup
Crème fraiche, Garlic croutons

MAIN

Pan-fried salmon fillet
Sage onion stuffing, batton carrots, roast parsnip,
brussel sprouts, roast potatoes, and lemon dill
cream sauce

DESSERT

Chocolate roulade
Vanilla whipped cream

Tea, coffee, and traditional mince pies



Vegetarian

STARTER

Roast pepper and tomato soup
Crème fraiche, garlic croutons

MAIN

Wild mushroom, spinach, and cranberry
wellington
Sage onion stuffing, batton carrots, roast parsnip,
brussel sprouts, roast potatoes, and
tomato salsa

DESSERT

Vegetarian Christmas pudding with brandy
sauce

Tea, coffee, and traditional mince pies



Christmas buffet menu

STARTER

Roast tomato and pepper soup with bread and butter

SALAD BAR TO INCLUDE

Classic potatoes salad
Orange, avocado and blue cheese salad
Veg niçoise
Red onion with beetroot glazed with balsamic vinegar salad
Grill med vegetables
Cherry tomatoes, olives, cornichons bowl
Mixed baby leaves

MAIN COURSES

Traditional oven roast turkey with gravy
Pan fried salmon fillet with lemon tomato salsa
Spinach ricotta tortellini with pesto cream

Sage onion stuffing
Chipolatas wrapped in bacon
Roast parsnip
Steamed carrot and brussel sprouts
Roast potatoes

Side sauce:
Cranberry and bread sauce

DESSERTS

Traditional Christmas pudding with brandy sauce
Fresh fruit salad

Tea, coffee, and traditional mince pies