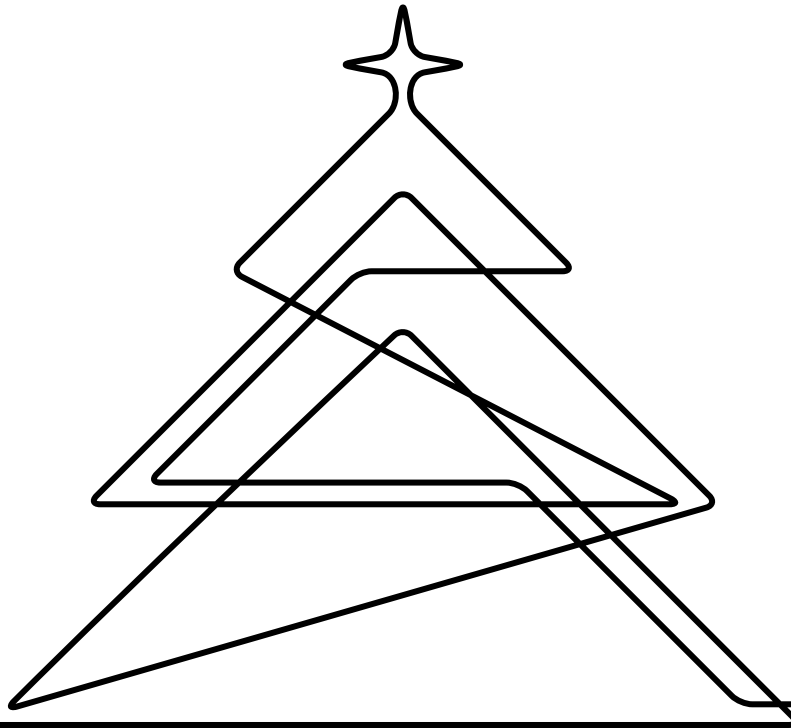




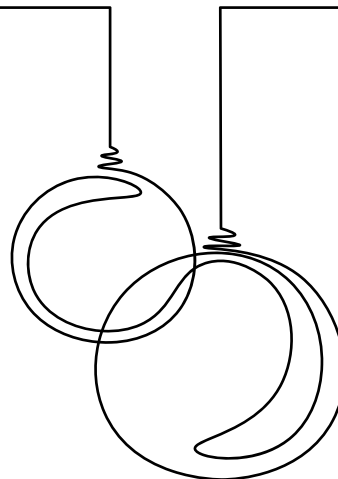
LIVE FOR
THE
Present

CELEBRATE THE FESTIVE SEASON AT
COMO METROPOLITAN LONDON AND
COMO THE HALKIN

2022 TO 2023



If the past two years have taught us anything, it's the importance of health, happiness and time with those we love. Celebrate with family, friends or colleagues at COMO Metropolitan London and COMO The Halkin. You can enjoy seasonal menus at gatherings that range from intimate cocktail parties to larger private dining parties – all within our elegant event spaces. We hope to welcome you soon.



CANAPÉ MENU

£65 per guest (selection of 10 canapés per guest)

COLD CANAPÉS

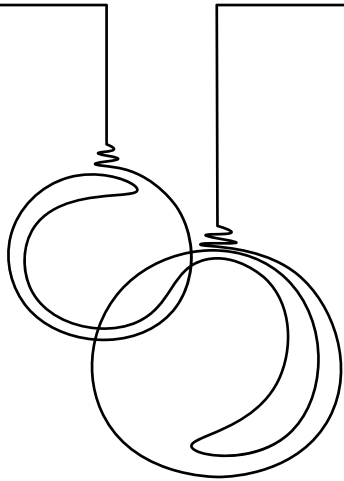
Beetroot tartare with grated mature cheddar (v)
Prawn cocktail with Marie Rose sauce and avocado
Smoked salmon on saffron crumpet
Beef tartare on crispy potato cake with caviar
Foie gras terrine with onion marmalade

HOT CANAPÉS

Wild mushroom rice with black truffle (v)
Creamy shellfish croquettes
Pumpkin and orange soup with ham salt
Corn-fed chicken skewers and black garlic mayo
Dorset crab on a toasted brioche bun

SWEET CANAPÉS

Baked blueberry cheesecake
Chocolate brownie crumbs and brandy custard shot
Lemon and champagne tart



CHRISTMAS CLASSICS
THREE-COURSE
MENU

£75

STARTERS

Roasted beetroot salad, cottage cheese, pine nuts, grape dressing (V)
Pork terrine with pancetta, pistachio and foie gras, pickles and smoked butter
Seafood bisque, lobster, sourdough croutons

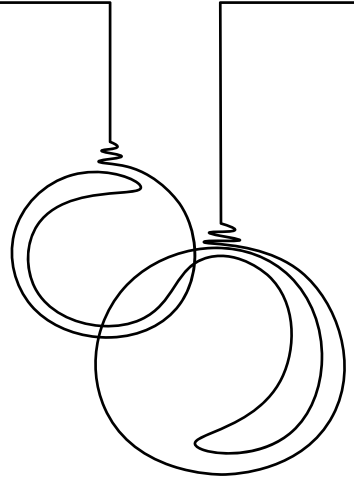
MAIN COURSES

Festive stuffed guinea fowl with truffle pomme purée, chestnuts and gravy
Salmon in cider sauce, black trompette mushrooms and Bramley apple
Mushroom and celeriac tart with truffle jus (V)

DESSERTS

Christmas pudding with brandy custard
Mandarin tart with spiced clotted cream

*Please note that the menu is set for the entire party,
with the exception of those with dietary requirements.*



CHRISTMAS CLASSICS
FOUR-COURSE
MENU

£95

AMUSE BOUCHE

Chef's selection

FIRST COURSE

Foie gras terrine, toasted brioche, onion marmalade

or

Miso-marinated salmon, almond soup, tapioca

or

Beetroot trio, sweet potato, sherry dressing (V)

SECOND COURSE

Scottish cod, roasted young leeks, leek velouté

or

Wild mushroom rice, black truffle vinaigrette (V)

THIRD COURSE

Corn-fed chicken breast, Jerusalem artichokes purée, wild mushrooms, truffle jus

or

Iberico presa, creamy wheat, parsley pesto, pork crackers

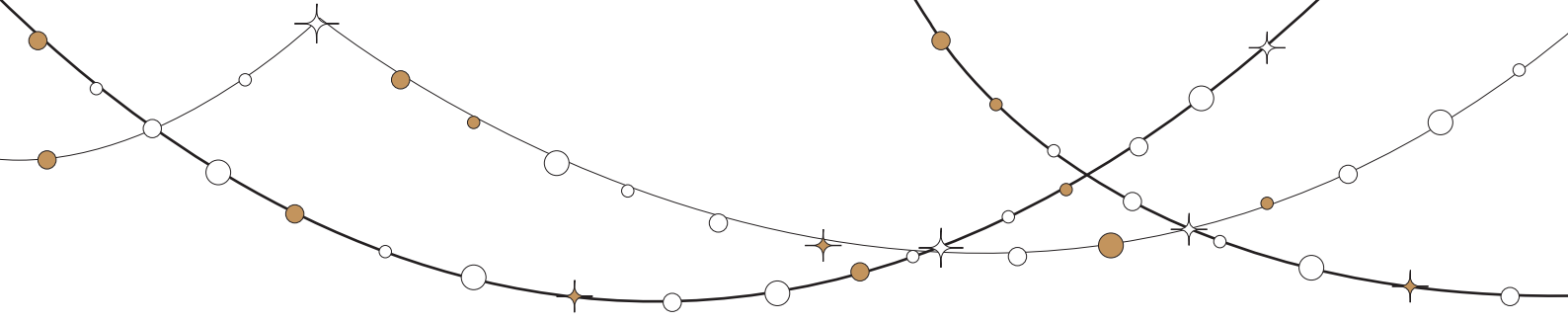
DESSERT

Burnt cheesecake, yoghurt ice cream

or

Textures of dark chocolate

*Please note that the menu is set for the entire party,
with the exception of those with dietary requirements.*



A TASTE OF LE BISTRO CHRISTMAS MENU

£75 per guest

Only available at COMO Metropolitan London's Taste of COMO restaurant

Amuse bouche

Salade nicoise

Foie gras poele

Fish of the day in beurre blanc sauce

Bourguignon de joue de boeuf

Poire belle helene au chocolat noir

Please note that the menu is set for the entire party, with the exception of those with dietary requirements. Should you have any allergies please do ask your event manager who will be more than happy to assist.

Please note that our products are prepared in an environment that contains nuts. We will do our utmost to provide a nut-free offering upon request, but unfortunately we cannot guarantee the products will be 100 per cent trace-free.

A discretionary service charge of 12.5 per cent will be added to your bill. Please inform us of any allergies and/or dietary requirements.

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 Metropolitan London offers:

- Five contemporary event spaces
- Complimentary private dining styling, featuring fresh flowers, elegant storm lanterns and printed menus
- Touch control air-conditioning

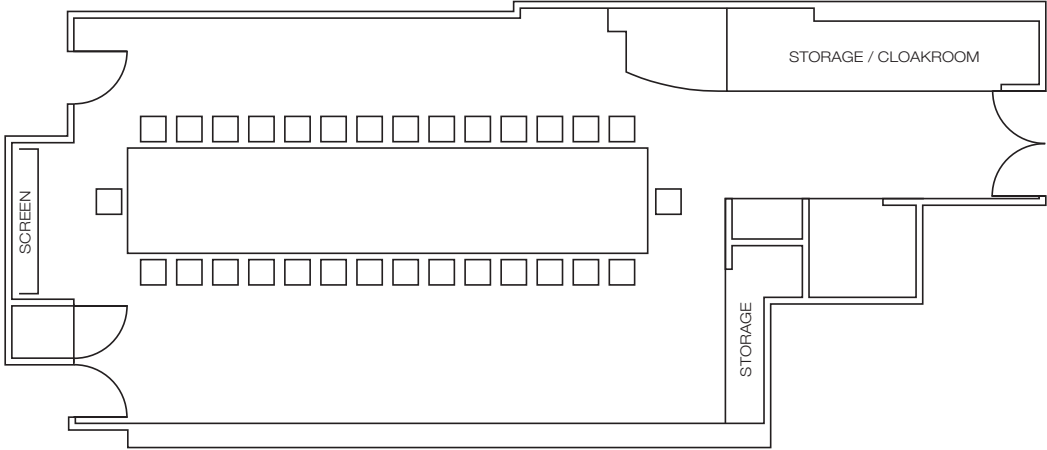


The White Room

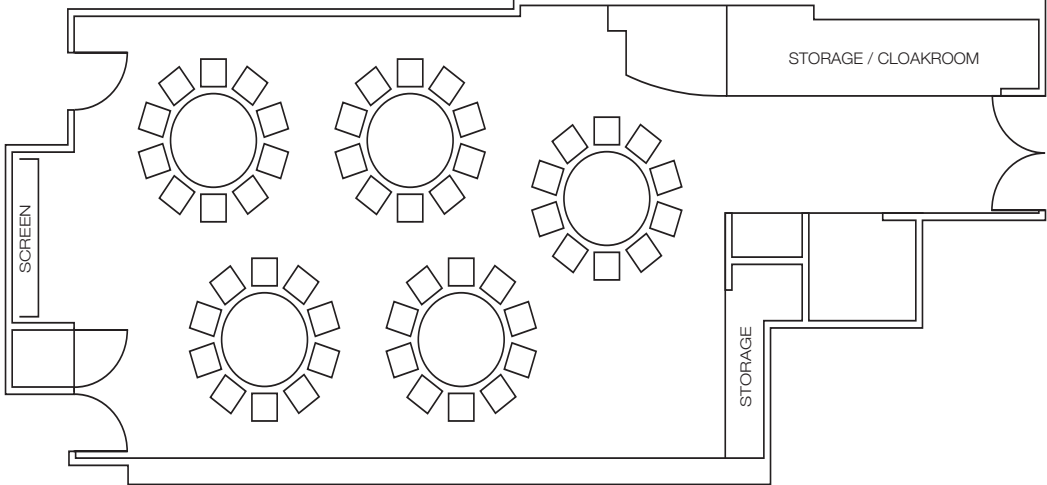
The White Room is our signature event space with a striking glass pyramid ceiling that provides an abundance of natural light for daytime gatherings. In the evenings, the White Room transforms into a private dining room.

The White Room Sample Layouts

Private Dining Style



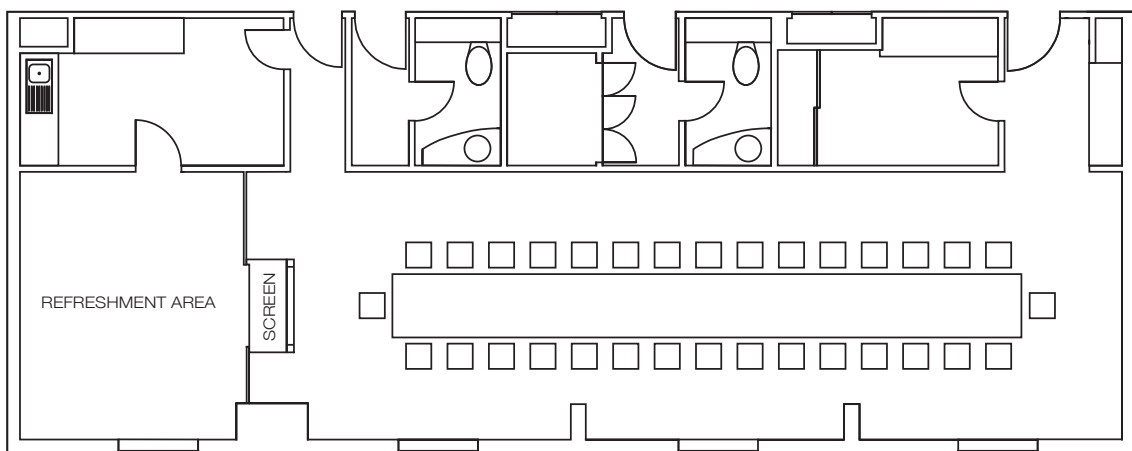
Round Table Style





The Met Space

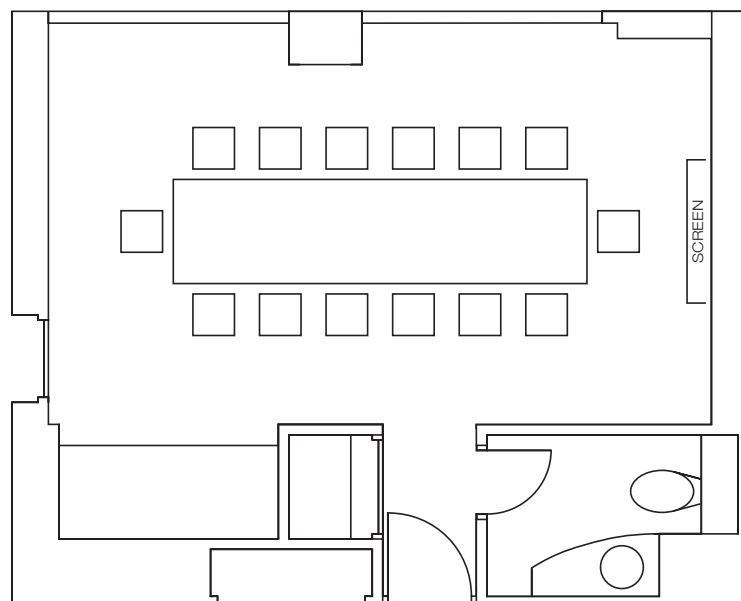
The Met Space offers an elegant backdrop for a drinks reception or formal dinner in a contemporary setting. An adjoining room is accessed through sliding doors, perfect for larger parties.





The Met Boardroom

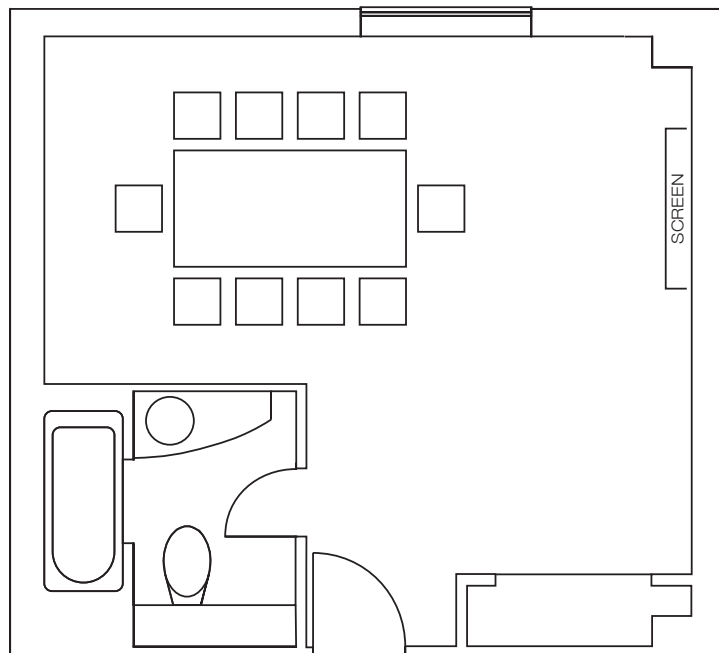
The bright, spacious Met Boardroom is ideal for dinner or cocktail parties, seating up to 14 guests for dining and 15 for a reception. It is interconnected with the Met Studio – they can be booked together or separately.





The Met Lounge

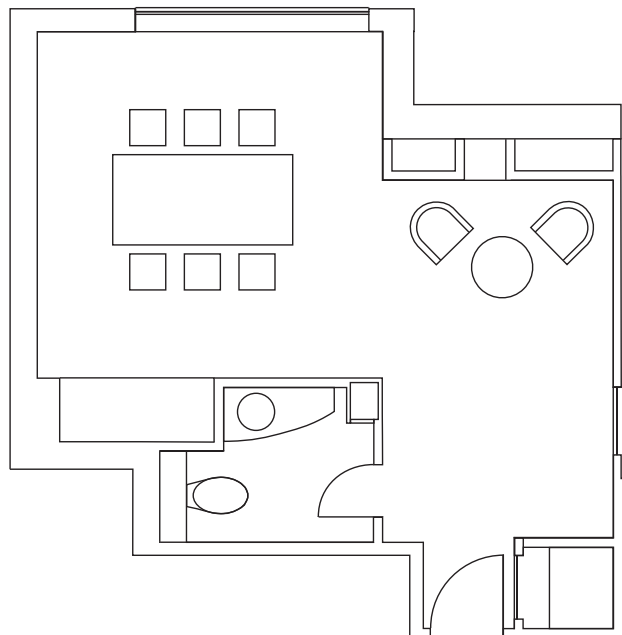
The Met Lounge can accommodate up to 10 guests for dining.





The Met Studio

The Met Studio is our smallest space, allowing for cozy dining of up to six guests, or 10 guests at a drinks reception.





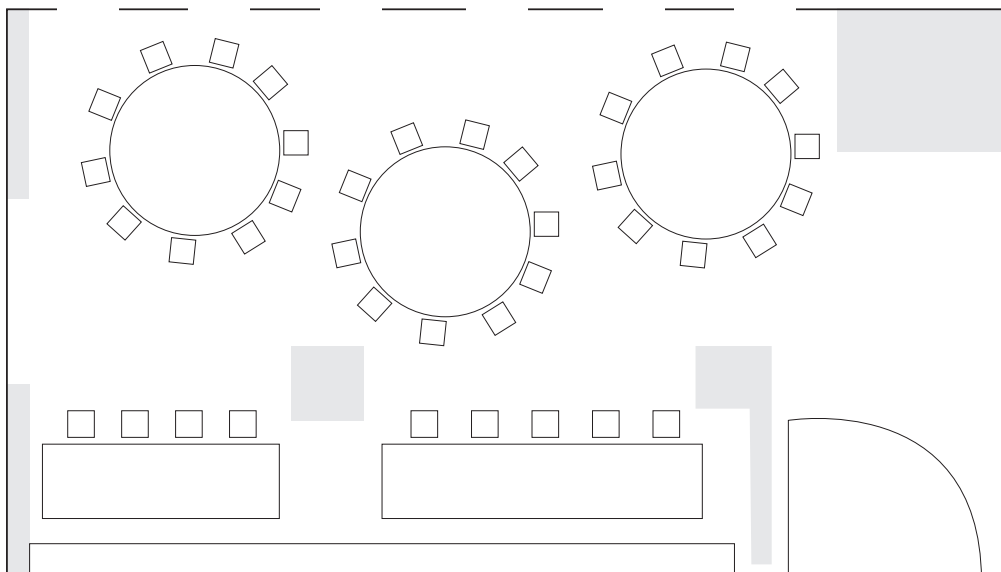
COMO The Halkin offers:

- 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

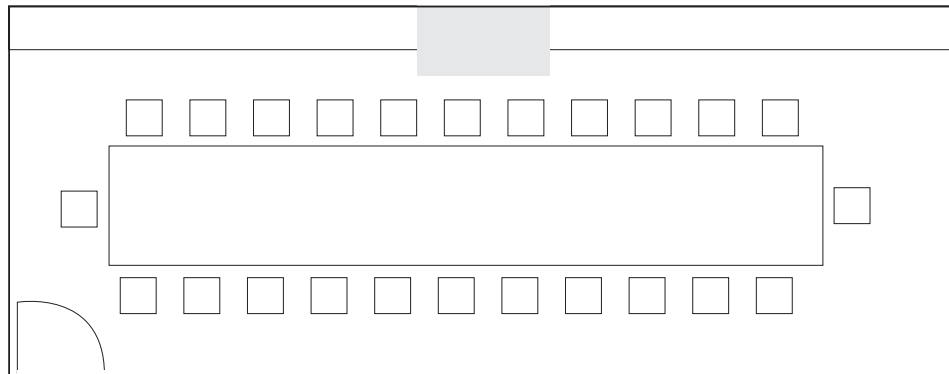
The private dining area of COMO The Halkin has a wave-like ceiling made up of over 7,000 glass receptacles filled with spices, along with a warm oak floor, lacquered walls and floor-to-ceiling windows. The room suits gatherings of up to 50 seated guests or up to 90 for a standing reception.





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.







BOOK YOUR FESTIVE EVENT WITH COMO

COMO Metropolitan London and COMO The Halkin

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E. 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.