



Sheraton
Skyline
HOTEL
LONDON HEATHROW

Celebrate

good
TIMES



CHRISTMAS PARTIES

Christmas party and events 2011

set menus

£39.50 per person

For private parties or served in the Bytes Restaurant including welcome drink, crackers, novelties



STARTER

Beef carpaccio with fresh parmesan cheese and wild rocket salad

OR

Smoked salmon and trout terrine with cucumber tartare and horseradish dill dressing

OR

Warm beetroot and goat's cheese tart with pear salad



MAIN COURSE

Roast turkey crown, with thyme and onion stuffing, fondant potato, Brussels sprouts with chestnuts, glazed carrots and chipolatas, served with traditional sauces

OR

Lime and coriander scented baby seabass fillet on marinated celeriac with a mini crab cake and wilted kale

OR

Bubble and squeak cake, with spinach, poached egg and hollandaise sauce (vegetarian)



DESSERT

Christmas pudding with warm vintage brandy sauce

OR

Warm apple and blueberry crumble with vanilla crème anglaise

Tea and coffee served with warm mince pies

How to book

Book as early as possible (NOW is a good time!) in order to avoid disappointment. It's as simple as picking up the phone and dialling **0208 564 3387** (during the office hours Monday – Friday) or send an email to events.skyline@sheraton.com.

Minimum numbers apply. One menu choice per event excluding vegetarian option should be chosen in advance.

For "join a party" events, there is a range of dates available in December and January.

Christmas party and events 2011

buffet dinner

£39.50 per person

For "join a party", private or corporate parties including welcome drink, crackers, novelties (and Disco for "join a party" only)



A SELECTION OF COLD HORS D'OEUVRES INCLUDING

Scottish smoked salmon and Gravlax with condiments

Continental dried and cured meats

Roquette and feta cheese salad with sundried tomatoes, seasonal mixed leaves, cut plum tomatoes with basil, minted cucumber, onion and coriander salad, roasted peppers salad



MAIN COURSE

Traditional roast turkey, cranberry sauce, horseradish cream, gravy, chipolatas and Yorkshire puddings

Thyme and rosemary marinated roast leg of lamb with roasted vegetable and lamb jus

Lemon and ginger scented lemon sole fillets on lemon prawn butter sauce and confit of fennel

Baked homemade pancakes stuffed with spinach, wild mushroom and rich cheddar gratin

Cauliflower mornay, Brussels sprouts with chestnuts, broccoli, carrots, roasted potatoes with thyme and roasted parsnips



GRAND DESSERT BUFFET

Christmas pudding with vintage brandy sauce

Selection of chocolate and fruit patisserie

Tea and coffee served with warm mince pies





Christmas lunch parties 2011

£34.00 per person

Minimum 30 attendees Monday through Thursdays
including welcome drink, crackers, novelties



MENU AS PER CHRISTMAS PARTY AND EVENTS 2011 BUFFET DINNER MENU

(for parties of under 30 attendees or for set menus,
please contact us for a tailored quote)

Christmas under the stars

For an alternative Christmas venue, why not hold your event in the tropical surroundings of the Sky Garden. You can choose from the options of mid-week Christmas Dinner or Christmas Lunch Party Buffet

Christmas day lunch

served in the unique venue of the Sky Garden

£62.00 per person

Including welcome drink, live entertainment,
crackers and a special visit from Santa Claus

12.00PM to 2.30PM

(kids 0-4 eat free / 5-12 £19.95)



A SELECTION OF COLD HORS D'OEUVRES INCLUDING

Fresh oysters "fine de claires" and condiments
Scottish smoked salmon and Gravlax with condiments

Prawn cocktails in Mary-Rose sauce

Continental dried and cured meats

Roquette and feta salad with sundried tomatoes,
seasonal mixed leaves, cut plum tomatoes with basil,
minted cucumber, onion and coriander salad,
roasted peppers salad



SOUP

Spicy pumpkin and sweet potato soup



LIVE CARVERY

Traditional carved roast turkey, cranberry sauce,
gravy, chipolatas, sage and onion stuffing
Roast leg of lamb with thyme, rosemary and garlic jus

Marinated corn fed chicken supreme on puy lentils
with a red wine sauce

Steamed lemon sole fillets served in a clam and
mussel chowder

Baked homemade parcels with Somerset brie and
wild mushrooms

Cauliflower gratin, Brussels sprouts with chestnuts,
broccoli, carrots, roasted potatoes with thyme and
honey roasted parsnips



CHEESE BOARD

English cheese board and crackers



GRAND DESSERT BUFFET

Christmas pudding with vintage brandy sauce

Selection of chocolate and fruit patisserie

Fruit salad, tropical fruit platter and exotic fruits

Tea and coffee served with warm mince pies

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sheraton.com/skyline



Terms and conditions

All reservations will be treated as tentative and will be held for no more than 14 days, pending the receipt of written confirmation and a non-refundable deposit of £10.00 per guest. All alterations to a booking must be confirmed in writing. Deposits are not transferable. Full payment is required one month prior to the date of the event. If a booking or places within a booking are cancelled after payment has been made, refunds shall only be given at the discretion of the management of the Hotel.

The cost of any additional services taken on the night must be settled by the conclusion of the event. No refund shall be considered on bookings cancelled less than 72 hours prior to the event date. If a function date is cancelled by the Hotel, an alternative date will be offered or a full refund given. The client shall not be entitled to specify any particular function room and it shall be at the discretion of the management of the Hotel to provide suitable accommodation of size and quality for the attending party.

The Hotel reserves the right to eject any persons from its premises who are considered objectionable. The company/person in whose name the booking has been confirmed, must reimburse the costs of repairing any damage caused to the property, contents or grounds of the Hotel by any of its guests. Guests shall not bring or allow to be brought, liquor from outside the Hotel for consumption during the event. All times shown are subject to approval by the Local Licensing Authority. All details are correct at the time of going to press but may be subject to alteration without prior notice. All prices quoted include VAT.