



London Hilton

ON PARK LANE

CELEBRATING

Earth Week

Celebrating Earth Week at Podium

Monday 19th March to Sunday 25th March

As hospitality is one of the world's largest industries, it plays an important role in helping the international community reach the Global Sustainable Development Goals set out by the United Nation in 2015. At London Hilton on Park Lane, we are harnessing our global hospitality mission to help drive local solutions in the areas and communities we operate.

To celebrate this, we are participating in Earth Week, as we celebrate our environmental efforts and partnerships with like-minded organisations.

Sustainable Candlelit Dinner

Monday 19th March to Sunday 25th March, from 6pm

We trust that our suppliers not only provide the best possible quality ingredients, but also care to improve farmer's welfare and drive environmental sustainability in our industry.

To celebrate Earth Week our Executive Chef, Anthony Marshall and his team have created a special dinner menu, using only the best sustainable and seasonal produce.

Earth Hour

Saturday 24th March, the lights go out at 8.30pm

On Saturday 24th March, London Hilton on Park Lane will take part in WWF's Earth Hour. Hundreds of millions of people around the planet take part, by going 'lights out' for 60 minutes at 8.30pm – a symbolic show of solidarity for the planet.

Candlelit Dinner Menu

Monday 19th March to Sunday 25th March, from 6pm

£35 per person

HERITAGE TOMATO

Tomato Tartare, Pickled Vegetables

The popularity of heritage tomatoes has blossomed in recent years. To be certified heirloom, these tomatoes must be grown from a seed that has produced the same variety of tomato for at least fifty years. They must also be certified organic.

HALIBUT

Butter Spinach, Saffron Pearl Potato,
Noilly Prat Sauce, Samphire

The Halibut served is an eco-best choice. Available seasonally, this sustainable fish is caught in the wild waters of Norway.

A WORLD OF CHOCOLATE

Valrhona Milk Chocolate Mousse,
Coconut and Lime Gel

Valrhona not only puts great effort into preserve cocoa with great aromatic potential, but also works hard to have a positive impact on the communities in which the cocoa is produced. To achieve these goals, their cocoa strategy is based on 4 pillars: Quality, Innovation, Sustainability, Ethics & Respect for the Environment.

For those with special dietary requirements or allergies who may wish to know more about the ingredients used, please ask for the manager. All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill, this amount will be distributed to your servers.