

HILTON *STARTING* *GRID*

HOSPITALITY  EXPERIENCES

Silverstone
HOSPITALITY

BRITISH *GRAND PRIX*
2026

BREAKFAST

Breakfast Circulated (09:00-11:00)

Starting Grid Suites Classic bacon sandwich

British treacle cured bacon, torched raclette hash brown, smoky tomato jam, all butter brioche, whipped bacon butter

Starting Grid Suites Classic plant-based sandwich (vg)

Portabello mushroom, torched raclette hash brown, smoky tomato jam, plant-based brioche

Breakfast Station (08:15 - 10:15)

Passion fruit, mango & kaffir lime smoothie

Seasonal fruit skewers

Whipped goats, bresaola, glazed fig and Tiana cherry blossom honey, hazelnut

Belgian waffle, salted caramel & pecan

Pain au chocolate

Cinnamon morning bun

Raspberry & white chocolate muffin

MID-MORNING LIGHT BITES

Mid-Morning Grazing Station (10:30-11:45)

Schezwan & dill cured Scottish salmon

Celeriac remoulade

Shallot & caper salsa

Pink pepper pickled onion

Chive cream cheese

Sourdough croutes

Grissini sticks

Green tea, macadamia and cashew biscotti

LUNCH

Pan Asian Grazing Station (12:00-14:45)

Proteins

Jinda chilli beef

Ponzu sea bass

Smoked tofu, charred pepper (vg)

Accompaniments

Pad Thai noodle salad, cashew crumb,
crispy noodles

Nam Jim salad, spiralised mouli & cucumber,
pickled radish, tenderstem, toasted sesame

Spiced mango, toasted coconut salad

Toppers

Pineapple & pink pepper salsa

Edamame and chilli crack

Sesame tossed wakame seaweed, Thai sauce

Lotus root crisp, smoked chilli salt

Prawn crackers, nori seasoning

Circulated Grab Food

Ginger beer & soy pork belly milk bun,
Eaten Alive kimchi, sriracha

Gouchujang crispy duck loaded tots

Katsu squash, Thai sauce (vg)

DESSERT

Dessert (14:00-16:00)

Matcha and dark chocolate choux bun,
caramelia cremieux

Pandang panna cotta, Oolong tea,
poached peaches, ginger crumb

Sichuan spiced pineapple pavlova,
coconut cream mango & lime gel (vg,gf)

AFTERNOON BITES

Circulated Warm (15:00-17:00)

Char Siu onigiri, pickeld mooli, sesame crust

Dashi mushroom onigiri, pickeld mooli
sesame crust (vg)

Schezuan chicken wings, black garlic,
yuzu kewpie

Station (15:00-17:00)

Selection of sushi & condiments; pickled ginger,
ponzu dressing, British wasabi, furikake

Lemon and turmeric crinkle cookie

Calamansi curd tart, scorched meringue

Matcha and strawberry macaron

ALL DAY SNACKS

(08:30-18:00)

Forest feast dark chocolate sour cherries

Forest Feast honey and sea salt cashews
and peanuts

Forest feast Valencia orange and milk
chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

BREAKFAST

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hash brown, smoky tomato jam, all butter brioche,
whipped bacon butter

Starting Grid Suites Classic plant-based
sandwich (vg)

Portabello mushroom, torched raclette
hash brown, smoky tomato jam,
plant-based brioche

Breakfast Station (08:15 - 10:15)

Blueberry, pomegranate & acai berry energy shot

Seasonal fruit skewers

Whipped La Peral, Serrano ham, melon,
almond crumb

American pancakes, banana, Nutella,
whipped cream

Twice baked almond croissant

Chocolate & orange morning bun

Blueberry muffin

MID-MORNING LIGHT BITES

Mid-Morning Grazing Station (10:30-11:45)

Whiskey & soy cured trout

Heritage tomato salsa

Pickled cucumbers

Roasted heritage beetroot

Horseradish crème fraiche

Sourdough croutes

Grissini sticks

Cranberry, hazelnut and orange biscotti

LUNCH

Spanish Grazing Station (12:00-14:45)

Mains

Pimento & citrus torched octopus, Seville orange, pickled fennel, radicchio, olive

Herb & grape mustard crusted Iberico pork fillet, Spanish peperonata, olives, capers

Basque grilled ceps, garlic & herbs, sherry vinegar, toasted pine nuts

Salads/Sides

Mediterranean butter bean and smoked paprika salad, pickled cucumber, crispy shallot

Ensalada rusa, seared tuna, russet potato, soft boiled egg

Grilled heritage courgette salad, radicchio, rocket

Accompaniments

Torched tenderstem broccoli, smoked Marcona almonds, sauce vierge

Pimentos de padron

Spanish antipasti; stuffed peppers, olives, balsamic onions

Artisanal bread selection

Circulated Grab Food

60 Day dry aged Galician roast sirloin, ox & potato terrine, foraged Spanish mushroom, Pedro Ximenez

Thyme roasted aubergine steak, potato terrine, foraged Spanish mushroom, Pedro Ximenez

Patatas bravas, aioli, spicy tomato sauce

DESSERT

Dessert (14:00-16:00)

Seville orange tart, candied orange

Chocolate & olive oil mousse sphere, almond sable

Licor 43 laced set custard, glazed figs, hazelnut brittle (vg)

AFTERNOON BITES

Circulated Warm (15:00-17:00)

5-year aged corn-fed croquette de jamon aioli,
tomato fondu, crispy ham

Manchego & Idiazabal croquette, paprika aioli,
tomato fondu (v)

Gambas pil pil, infused garlic, paprika & chilli oil,
charred lemon, crusty baguette

Station (15:00-17:00)

Jamon de Bellota Iberico, Salchichon Bellota
Iberico, Alejandro chorizo Juan Pedro

Tortilla classico, chive crème fraiche,
Exmoor caviar (v)

Flourless chocolate and Pedro Ximenez cake,
crème fraiche

Cinnamon churros, caramel & sherry dip

Tarta de Santiago, crème fraiche and
candied orange

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and peanuts

Forest feast Valencia orange and milk
chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

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Starting Grid Suites Classic plant-based
sandwich (vg)

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hash brown, smoky tomato jam,
plant-based brioche

Breakfast Station (08:15 - 10:15)

Strawberry, cucumber & mint smoothie

Seasonal fruit skewers

Whipped British brie, coppa ham, melon,
walnut crumb

Belgian waffle, Featherbed strawberries
and cream

Pain au raisin

Sticky toffee pecan morning bun

Chocolate muffin

MID-MORNING LIGHT BITES

Mid-Morning Grazing Station (10:30-11:45)

Beetroot & gin cured salmon

Caviar with traditional garnish; blini, egg,
caper, shallot, chive crème fraiche

Vegan caviar

Sourdough croutes

Grissini sticks

Dark chocolate, cherry and pistachio biscotti

LUNCH

British Grazing Station (12:00-14:45)

Mains

Lobster, British leek & Champagne terrine,
Exmoor caviar

Smoked ham hock, parsley & Dijon terrine,
popping rind

Home cured salt beef & grape mustard

Heritage beetroot terrine, beet gel,
pickled Enoki mushroom (vg)

Salads/Sides

Cornish news, shaved English asparagus,
wild garlic pesto, toasted pine nut

Roasted corn, avocado, cucumber & olive salad,
British barrel aged feta avocado oil, Champagne
vinegar dressing

Isle of white heirloom tomato, burrata, tarragon
vinaigrette, sourdough croute, pickled onion

Accompaniments

Balsamic pickled onions

Golden beetroot Piccalilli

Artisanal bread selection

Circulated Grab Food

Loaded Yorkshire pudding, slow braised Barolo
ox cheek, caramalised onions, shaved truffle

Loaded Yorkshire pudding, wild mushroom &
spinach, caramalised onions, shaved truffle (v)

Shephard's pie, smoked Cheddar top,
garlic herb breadcrumb

DESSERT

Dessert (14:00-16:00)

Raspberry & rose mousse bomb,
lemon thyme sable

Gooseberry & elderflower fool,
meringue kisses (vg)

Chocolate & hazelnut flowerpot,
edible flowers

AFTERNOON BITES

Circulated Warm (15:00-17:00)

Truffled three cheese & glazed Wiltshire ham toastie, ham butter

Three Cheese & balsamic onion toastie

Pork apple & Stilton sausage roll

Station (15:00-17:00)

Free range Cumberland scotch egg, caramelised apple puree

Shallot, thyme & brandy tart, raspberry glaze & stracciatella (ve, gf)

Battenberg cake

Double chocolate scone, Salted caramel chantilly, raspberries

Lemon curd Bakewell tart

ALL DAY SNACKS

(08:30-18:00)

Forest feast dark chocolate sour cherries

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Forest feast Valencia orange and milk chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

WINES

Sparkling

Coates & Seely Brut Reserve NV, England

White

Whispering Angel, Château D'Esclans

Rose

Whispering Angel, Château D'Esclans

Red

Sogno Mediterraneo (S.G.M) Casedi, Tuscany
(Organic) 2022

BEER AND CIDER

Heineken Lager

Hawkstone IPA

Lucky Saint Lager 0.0%

Aspall Suffolk Draught Cyder

Hawkstone Hedgerow Fruit Cider

SPIRITS

Grey Goose Vodka

Tanqueray No10 Gin

El Dorado 8yr Rum

Hennessy VS Cognac

The Singleton 12yr Old Whisky

1800 Reposado Tequila

MIXERS

Double Dutch Tonic

Double Dutch Soda

Double Dutch Ginger Beer

JUICES

Eager Apple Juice

Eager Orange Juice

Eager Cranberry Juice

Eager Pineapple Juice

ADDITIONAL SOFT

Firefly Peach Green Tea

San Pellegrino Aranciata

San Pellegrino Limonata

Coke

Diet Coke

Belu Still and Sparkling Water

Fairtrade Coffee and Selection of Tea