



THE MARYLEBONE

LONDON

FESTIVE MENU

FESTIVE CANAPÉS

£5.5 per canapé, per person

(Minimum number of 4 items)

COLD CANAPÉS

Smoked Salmon, *toasted blini, horseradish cream cheese, keta caviar*

Dressed Cornish Crab, *sourdough crouton, lemon, chilli, yuzu caviar*

Native Lobster Cocktail, *cucumber, spring onion, Marie Rose Island dressing*

Confit Barbary Duck Leg, *spiced cherry gel, compressed Granny Smith apple*

Truffled Goat's Cheese, *quince & rosemary sable* V

Smoked Sweet Potato & Avocado, *quinoa crumb, tortilla crisp* VE/GF

HOT CANAPÉS

Pigs in Blankets, *honey mustard glaze*

Crispy Prawn Toastie, *saffron aioli*

Marinated Scottish Salmon Skewer, *mustard relish, pickled cucumber*

Black Olive, Sun Blushed Tomato, Burrata Arancini, *basil mayonnaise* V

Mini 108 Burger Slider, *dill pickle, Mayfield Swiss*

108 Christmas Stuffing Sausage Roll, *homemade brown sauce*

DESSERT CANAPÉS

Chocolate Profiterole Christmas Puddings

Gingerbread Sable, *Quince jelly, Maldon sea salt*

Coffee Ganache Slice, *gold leaf*

Mini Mince Pies

V - Vegetarian | VE - Vegan | GF - Gluten Free | V/VE - Vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

FESTIVE BOWL FOOD

£9 per bowl

Caldecott Farm Free-Range Bronze Turkey
Sage onion stuffing, roast potatoes, red wine jus

Wild Mushroom & Winter Truffle Risotto **V/VE**

Pan Fried Scottish Salmon
Confit fennel, new potato salad, salsa verde

Crisp Sea Bass
Glazed baby onions, cauliflower purée, gremolata dressing

Short Rib & Chorizo Slider
Pickles, horseradish

Spiced Tofu **VE**
Curried cauliflower, pomegranate

Roast Potatoes **V**
Truffle parmesan sauce

Barbary Duck
Sweet mustard glaze, chard sweetheart cabbage, port jus

V - Vegetarian | VE - Vegan | GF - Gluten Free | V/VE - Vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

FESTIVE MENU

£95 per person | Please choose one dish per course

STARTERS

Roasted Cauliflower & Chestnut Soup V

Shaved Twineham Grange cheese, crispy sage, brioche croutons

Scottish Cured Smoked Salmon Tartare

Hot smoked salmon, pickled beetroots, crispy capers, yuzu caviar, horseradish crème fraîche

Smoked Duck Carpaccio

Confit duck bon bon, stracciatella, caramelised figs, rocket, pane carasau

MAINS

Caldecott Farm Free-Range Bronze Turkey

Sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings

Roasted Sirloin of Surrey Beef

Beef shin boulangerie potato, creamed shredded sprouts, roasted parsnips, red wine jus

Fillet of Cornish Cod

Olive oil & roasted garlic pomme purée, rainbow kale, sea herbs, brown butter lemon sauce

Wild Mushroom Bourguignon Pithivier VE

Thyme, Christmas trimmings

DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants V

Tiramisu Cheesecake, gingerbread ice cream V

Panettone Bread & Butter Pudding, pistachio ice cream V

Vegan Black Forest Roulade, blood orange sorbet VE

Tea & Coffee with Mince Pies V

CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection | £15 supplement

Cranberry & orange chutney, toasted seeded crackers

V - Vegetarian | VE - Vegan | GF - Gluten Free | V/VE - Vegan upon request

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices inclusive of VAT.

CELEBRATE THE FESTIVE SEASON

We invite you to join us at The Marylebone to celebrate your own festivities, whether it be a special dinner at 108 Brasserie, or a more private celebration in our stunning event spaces, offering ultra-chic spaces for gatherings large and small.

Whatever your reason for celebrating, from Thanksgiving to New Year and beyond, we invite you to discover The Marylebone and our charming neighbourhood this festive season.

We include Christmas crackers in all our Festive menus.

CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact our events team:

+44 (0)207 9693 923
London_events@doylecollection.com

The Marylebone
47 Welbeck Street, London, W1G 8DN

@ hotelmarylebone