



THE MARYLEBONE

LONDON

FESTIVE DINING 2023

CHRISTMAS CANAPÉS

4 canapés - £18 | 6 canapés - £27 | 8 canapés per person - £36

COLD CANAPÉS

Classic smoked salmon, *buckwheat blini, crème fraîche, dill*

Dressed Cornish crab, *sour dough crouton, lemon, chilli & keta caviar*

Whipped Colton basset stilton, *Lovage pesto, apricot jam, sourdough* V

Slow cooked pulled pork, *spiced apple & sultana chutney, pork crackling*

Confit Barbary duck leg, *spiced red cabbage purée, diced green apple*

Native lobster cocktail, *cucumber, spring onion, Marie Rose Island dressing*

Roasted red pepper hummus, *avocado, puffed grains, crisp taco* VE GF

Thai vegetable rice paper roll, *soy & ginger dipping sauce* VE GF

Roast free range turkey, *homemade stuffing, cranberry sauce*

HOT CANAPÉS

Pigs in blankets, *honey mustard glaze*

Crispy shrimp tempura, *saffron, garlic aioli*

Spiced duck breast, *Argen prune, mandarin, brioche croute*

Grilled Scottish salmon skewer, *lemon gel, pickled cucumber* GF

Black olive, sun blushed tomato, *burrata arancini, basil mayonnaise* V

Wild boar, *pancetta, black truffle, sausage roll, apricot mostarda*

Mini 108 burger slider, *dill pickle, Mayfield Swiss*

Crispy tofu skewer, *cranberry & orange relish* VE GF

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.

CHRISTMAS BOWL FOOD

£9 per bowl

Beef shortrib croquette
Honey roasted carrots and parsnips

Turkey & bacon Caesar salad
Herb croutons, shaved parmesan

Wild mushrooms & winter truffle risotto **V/VE**
Shaved pecorino

Scottish hot smoked salmon
Shaved fennel & mandarin gel

Crisp sea bass
Glazed baby onions, samphire & cauliflower purée

Short rib slider
Quince relish, gem salad

Spiced tofu **VE GF**
Curried cauliflower, chilli oil

Roast potatoes **V/VE GF**
with grated parmesan and truffle

Slow cooked, mustard glazed pork belly
Spiced apple sauce, red cabbage

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CHRISTMAS MENU

£90 per person | Please choose one dish per course

Choice of three dishes per course available for groups of up to 35 guests

STARTERS

Parsnip velouté, *English stilton, wild mushrooms* V/VE

Smoked chicken Terrine, *apple & sultana spiced chutney, pickled red cabbage, toasted sourdough*

Chapel and swan Smoked salmon roulade, *dressed crab meat, pickled cucumber salad, Irish soda bread*

Lemon sorbet VE | Supplement £6 per person

MAINS

Caldecott Farm free-range bronze turkey

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

Roasted Cornish cod, *creamed cauliflower, baby onions, brown shrimps, samphire and soft herb brown butter sauce*

Beef fillet, *short rib croquette, thyme & butter fondant potato with roasted carrots and parsnips*

Vegetarian wellington, *Stuffed with ceps, butternut squash and spinach served with Christmas trimmings* V

Spice tofu, *curried cauliflower, spinach, roast potatoes chilli* VE

DESSERT

Traditional plum pudding, *brandy custard, candid redcurrants* V

Chocolate and stem ginger treacle tart, *served with cinnamon ice cream* V

Nutmeg spiced crème brûlée, *tangerines, homemade dark chocolate salted shortbread* V

Vegan Chocolate brownie, *raspberry sorbet and honeycomb* VE GF

Tea & Coffee with mince pies V

CHEESE COURSE/CHEESE ALTERNATIVE

Colsten Bassett Stilton, *spiced pear confit, homemade oat cakes* | Supplement £15 per person

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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:

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📍 [hotelmarylebone](#)