



A
MERRY
MANDEVILLE
CHRISTMAS

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THE MANDEVILLE
LONDON





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A MERRY *MANDEVILLE* CHRISTMAS

Nowhere is quite as magical as London at Christmas time. The Capital loves to celebrate the festive season with Christmas lights, specialty shops, and vibrant decorations. At The Mandeville Hotel in Marylebone, we are delighted to be at the centre of it.

Stroll through Covent Garden to get a glimpse of the towering Christmas tree, wander Marylebone High Street, Selfridges and Bond Street to indulge all your Christmas shopping and stock up on Christmas gifts at London's finest stores, enjoy family days out in Hyde Park at Winter Wonderland offering rides and games, revel in the best of London theatre, and so much more.

From festive dining menus to Christmas afternoon tea, New Year parties to luxurious overnight stays, we guarantee you a merry time filled with curated seasonal menus, and delightful Christmas decorations. Build memories that will last a lifetime.

TIMINGS

Lunch 12:00pm - 3:30pm

Afternoon Tea 12:00pm - 5:00pm

Dinner 5:30pm - 11:00pm

Bar - Open until Midnight

Christmas menus available from 1st November 2024 - 31st January 2025



STAY AT *THE* MANDEVILLE

Quirky yet elegant, progressive whilst old school, blissfully quiet yet centrally located, The Mandeville Hotel provides the ultimate London experience, surrounded by iconic London, the best shopping, arts and culture, restaurants and bars.

Complete your Christmas shopping list with Oxford Street and Selfridges at your doorstep. Indulge in the festive delights of Hyde Park's Winter Wonderland and London's famous ice skating rinks, as well as the Christmas theatre shows in the West End. Our Golden Keys Concierge is at hand to ensure you have an exciting and flawless stay in London.

Design and comfort are at the forefront for The Mandeville Hotel. Spoil yourself with the luxury Executive Rooms and suites, or take yourself away to the French Riviera with the Deluxe Riviera Collection, designed in collaboration with Maison Christian Lacroix. Book your Christmas party at The Mandeville Hotel and enjoy discounted rates for two people sharing a Superior Double Room.

ALL ROOMS INCLUDE

- 24 hour room service
- Climate Control System
- Daily newspaper
- Well stocked minibar
- Tea-making facilities with a selection of fine teas
- C.O Bigelow Apothecary bathroom amenities

THE MANDEVILLE HOTEL PROVIDES

- Event spaces for small groups of 6 guests, up to 200 guests
- Christmas decorations
- Dedicated events team



Dear Santa
MY BIGGEST
WISH IS TO STAY AT
THE MANDEVILLE HOTEL



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CHRISTMAS AT THE
MANDEVILLE



CHRISTMAS PACKAGES

PACKAGE 1

Food only
2 course - £49.00 | 3 course - £65.00

PACKAGE 2

Food, half bottle of house wine, half bottle of mineral water
2 course - £67.00 | 3 course - £79.00

PACKAGE 3

Food, half bottle of house wine, half bottle of mineral water, glass of champagne on arrival

2 course - £79.00 | 3 course - £95.00

PACKAGE 4

Food, half bottle of house wine, half bottle of mineral water, glass of prosecco on arrival

2 course - £75.00 | 3 course - £89.00

AT THE BAR

Unlimited house drinks:
3 hours - £60.00 per person



THEMED PARTIES

FROM £1,100.00 PER PARTY

It's never too early or late to start planning your Christmas event and we're here, with a plethora of great Christmas party ideas, from your Christmas prop hire to event management, to make it a night to remember and completely stress-free.

To discuss your requirements or for further information about our Christmas themed party options, equipment hire or adding any entertainment package, please contact our sales team at sales@mandeville.co.uk

Christmas booking available from 1st November 2024, until 31st January 2025

Lunch 12:00 pm – 3:30 pm | Dinner 5:30 pm – 11:00 pm

Prices are per person and inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.



M CHRISTMAS PARTY MENU



2 COURSES £49.00 PER PERSON | 3 COURSES £65.00 PER PERSON

*Vegetarian, Vegan options and other dietary requirements available on request
Price is inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

STARTER

Grilled scallops

With saffron aioli, chilli chorizo and pea compôte

Little cull chicken and duck terrine

With red onion relish and toasted brioche

Smoked salmon tartar

With lemon crème fraiche, capers, dill, red onion and melba toast

Portobello mushrooms

With roast peppers, sundried tomato, basil oil and balsamic reduction

Beetroot carpaccio

With mustard dressing and arugula leaves (*vegan*)

MAIN COURSE

Roast Norfolk turkey

Steamed sprouts, carrots, roast potatoes, sage and onion stuffing, pigs in blankets, cranberry sauce, turkey gravy

Grilled ribeye steak

Wok tossed bell peppers, red onion, cherry tomato, fondant potato and red wine sauce

Parmesan crusted baked salmon

With savoy cabbage, polenta cake and sundried pesto

Lentil and vegetable nut roast

Roast potatoes, carrots, sprouts, smoked tomato and basil sauce (*vegan*)

Wild mushrooms and squash ragout

Crispy kale, pea and mint couscous

Supplements £6.50

Grilled asparagus | Sautéed spinach | Tenderstem broccoli | Jersey royal new potatoes | Rocket and parmesan salad

DESSERTS

Christmas pudding

Brandy custard, plum jam

Irish cream cheesecake

Raspberry coulis

Toffee crunch pie

Honeycomb and caramel drizzle

Chocolate and passionfruit tart (Vegan, GF)

Selection of Artisan British cheeses

Figs and pear chutney and cracker



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FESTIVE VINTAGE AFTERNOON TEA

FESTIVE VINTAGE AFTERNOON TEA | £49.00 PER PERSON
FESTIVE VINTAGE AFTERNOON TEA WITH A GLASS OF CHAMPAGNE |
£59.00 PER PERSON

*Vegetarian, Vegan options and other dietary requirements available on request
Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

MINI SWEETS

Mini Irish cream torte

Salted caramel cheesecake

Chocolate fudge cake

Mini macarons

Mini mince pies

SAVOURY

Devonshire crab and salmon cake with tartar sauce

Mini Yorkshire pudding with turkey gravy and thyme jus

Smoked salmon, dill, cream cheese on toasted poppy
seed bagel

Toasted mini brioche topped with heritage tomato,
buffalo mozzarella and pesto

Honey and mustard roast chicken sandwich on white
bread



Fruit & Plain scones

Devon clotted cream and strawberry jam



Selection of fine loose-leaf tea



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FESTIVE CANAPÉS MENU



£4.50 PER CANAPÉ | SUGGESTED NUMBER OF CANAPÉS IS SIX PER PERSON FOR A DRINK RECEPTION.

*Vegetarian, Vegan options and other dietary requirements available on request
Price is inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

SAVOURY

Chicken liver pâté on toasted brioche and onion marmalade

Blinis with smoked salmon, cream cheese and red caviar

Melon & Parma ham skewers

Mini rosemary tartlet filled with ratatouille and parmesan

Herb crusted arancini with saffron aioli

Mini vegetarian pizza

Salmon & leek quiche black fish roe and dill

Mini beef burgers

Crispy vegetable tempura with sweet soy dip

Mini cucumber cups with guacamole (GF, DF)

Vegetable spring rolls

Duck spring rolls

Ginger spiced lamb kofta dumplings with mint yogurt

Fish finger with homemade tartar sauce

Mini goat's cheese and caramelised onion tart

Mini Yorkshire pudding with turkey and jus

SWEET

Mini mince pie

Mini chocolate truffle torte

Mini irish cheese cake

Assorted petite fours

Chocolate fudge cake



M CHRISTMAS DAY & BOXING DAY MENU

2 COURSES £49.00 PER PERSON | 3 COURSES £65 PER PERSON
INCLUDING A GLASS OF HOUSE CHAMPAGNE

*Vegetarian, Vegan options and other dietary requirements available on request
Price is inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

STARTER

Seared scallops

Peas and mint velouté, with sesame seaweed and balsamic glaze

Chicken and wild mushroom pressing

With apricot compôte and brioche croute

Roast pumpkin soup

Coconut cream and toasted almonds

Smoked cheddar, roast pepper and sundried tomato tart

Wild mushroom gratin

Filled with leek, sundried tomatoes and roasted pine nuts

Lobster velouté

Caviar and mixed herbs

MAIN COURSE

Roast Norfolk black turkey

Steamed sprouts, carrots, roast potatoes, sage & onion stuffing, cranberry sauce and turkey gravy

Lemon garlic butter baked cod

Chorizo, peas, shallot fricassée and green garlic sauce

Roast sirloin of beef

Steamed sprouts, carrot, roast potato, pigs in blankets and jus

Cep, leek and squash cobbler

Smoked tomato broth and basil oil

Supplements £6.50

Grilled asparagus | Sautéed spinach | Tenderstem broccoli | Jersey royal new potatoes | Rocket and parmesan salad

DESSERT

Christmas pudding

With brandy custard and plum jam

Dark chocolate and cherry tart

Flake almond and chocolate drizzle

Red fruit sable (*contains nuts*)

Winterberry cheese

Selection of Artisan British cheeses

Figs and pear chutney and crackers



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NEW YEARS EVE MENU



£70.00 PER PERSON, INCLUDING A GLASS OF HOUSE CHAMPAGNE

*Vegetarian, Vegan options and other dietary requirements available on request
Price is inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

STARTERS

Haricot beans and Jerusalem artichoke chowder

Devon crab and prawn salad, tabasco, crème fraiche,
baby gem and avocado salsa

Pan seared scallops, pea and mint velouté, crispy chorizo,
lemongrass oil and balsamic glaze

Little and Cull chicken liver and brandy parfait, quince
jelly, red pepper jam and sourdough croute

Goat's cheese mousse, chargrilled black figs, honeycomb
and beetroot compôte

MAIN COURSE

Roast beef fillet steak

Saffron mash, banana shallots, confit wild mushroom,
salsify, asparagus and merlot jus

Pepper pan-fried halibut steak

Soya bean and green tomato ragout, baby leeks and miso
crème fraiche

Orange and honey glazed duck breast

Sweet potato nage, kumquat, purple broccoli and grand
mariner sauce

Moreish mushroom buroguignon pithivie

Smoked red pepper and tomato broth crispy kale

Lentil and vegetable nut roast

Mushroom and herb sauce

DESSERT

Irish crème cheesecake

Toffee sauce and chocolate pearls

Honey roast figs and almond tart

with Raspberry sorbet

Red fruit Sable

Berries coulis and vanilla Ice cream

Chocolate truffle torte

Crumbled meringue, chocolate shards

Selection of British cheese with figs and pear chutney
and crackers







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FOR ENQUIRIES, TO BOOK YOUR EVENT OR ACCOMMODATION
PLEASE CONTACT OUR EVENTS TEAM:

SALES@MANDEVILLE.CO.UK

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