



DURRANT'S HOTEL



UNMISTAKABLY DURRANT'S
CHRISTMAS CELEBRATIONS



Durrant's is the perfect setting for your London Christmas celebration. Owned and managed by the Miller family for a century, the hotel is located in the heart of Marylebone.

Our Dining Room, The George Bar, The Spy Lounge and our private event rooms all have their own feel and have the warmth and cosiness that are essential for the perfect Christmas Party.

A Hotel since the 18th Century, Durrant's is a place filled with tradition and values. We take great pride in our service, our food and our spaces. Antiques mix with modern art to create the perfect atmosphere.

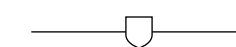
Call +44 (0) 20 7935 8131
or email salesoffice@durrantshotel.co.uk





For Christmas parties, we offer:

- Menus from £67 per person
- Canapé receptions for 10 or more people
- Crackers & Christmas decorations



- Special rates on bedrooms for guests attending a Christmas event.

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OUR EVENT ROOMS

Much like Durrant's Hotel itself, each is full of character and a warm and welcoming backdrop for your event. We have a space that is perfect for your party.

The Spy Room

maximum of 16 guests seated or 40 standing.

The Oak Room

maximum of 24 guests or 40 standing.

The Regatta Room

maximum of 50 guests or 40 standing.

The Wallace Room / The Armfield Room

maximum of 12 guests for a drinks & canapes reception.

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DURRANT'S CHRISTMAS AFTERNOON TEA
£48.00
WITH A GLASS OF RIDGEVIEW "BLOOMSBURY" NV £60.00
AVAILABLE DAILY FROM 12PM – 5PM

GINGERBREAD
MARTINI
£17.00

MULLED
WINE
£12.75

PISTACHIO
EGGNOG
£18.50

CRANBERRY
FIZZ
£16.50

DURRANT'S TRADITIONAL SUNDAY ROAST
Join us every Sunday from 12:30pm until 4:00pm

SANDWICHES

Scottish smoked salmon, rye loaf
Egg mayonnaise, garden cress, white loaf
Cucumber, cream cheese, dill, tomato loaf
Truffled chicken mayonnaise, wholemeal loaf

SCONES

Freshly baked plain and raisin scones
Rodda's Cornish clotted cream & Tiptree strawberry jam

PASTRIES

Cranberry & vanilla snowflake
Spiced Comice pear & chestnut Christmas tree
Durrants Black Forest gift box
Christmas bauble

OUR SELECTION OF "GREAT TASTE" AWARD WINNING TEAS FROM NOVUS

Black Tea – English breakfast | Sapphire Earl Grey
Organic Darjeeling | Decaffeinated Ceylon
Green Tea: Dragonwell Green | Organic Jasmine
Herbal Tea: Egyptian Mint

DURRANT'S SATURDAY BRUNCH
Join us every Saturday and on Bank Holidays
from 12:00pm until 4:00pm

(gf: gluten free)

Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free.





PETIT FOURS

£5 PER PIECE

Pear and anise Pate de fruit

Plum & Cinnamon pate de fruit

Cocount bonbons (gf)

£5.75 PER PIECE

Seasonal Eton mess (gf)

Crème Brûlée (gf)

Dark chocolate nougat with roasted walnut nuts

White chocolate truffles with fruit ganache

(vg: vegan | gf: gluten free)

Please notify your waiter of any food allergens or intolerances when ordering. Inclusive of 20% VAT. An optional 12½% service charge will be added to your bill.



CANAPÉS

MINIMUM 10 PEOPLE

COLD CANAPÉS

£5.75 PER PIECE

Pickled vegetable skewers with herb oil (vg, gf)

Duck terrine with quince gel (gf)

White crab cucumber roll (gf)

Sesame-seared yellowfin tuna, smashed avocado, chilli, coriander cress (gf)

Langoustine tartelette & salmon roe

Salmon gravadlax blinis with horseradish cream & crispy lilliput capers

Beef tartare, sourdough crouton

HOT CANAPÉS

£5.75 PER PIECE

Coated cauliflower wings, coriander & sweet chilli sauce (vg, gf)

Arancini with truffle mayo (gf)

Fish goujon & tartare sauce

Confit duck bonbons, black garlic mayo

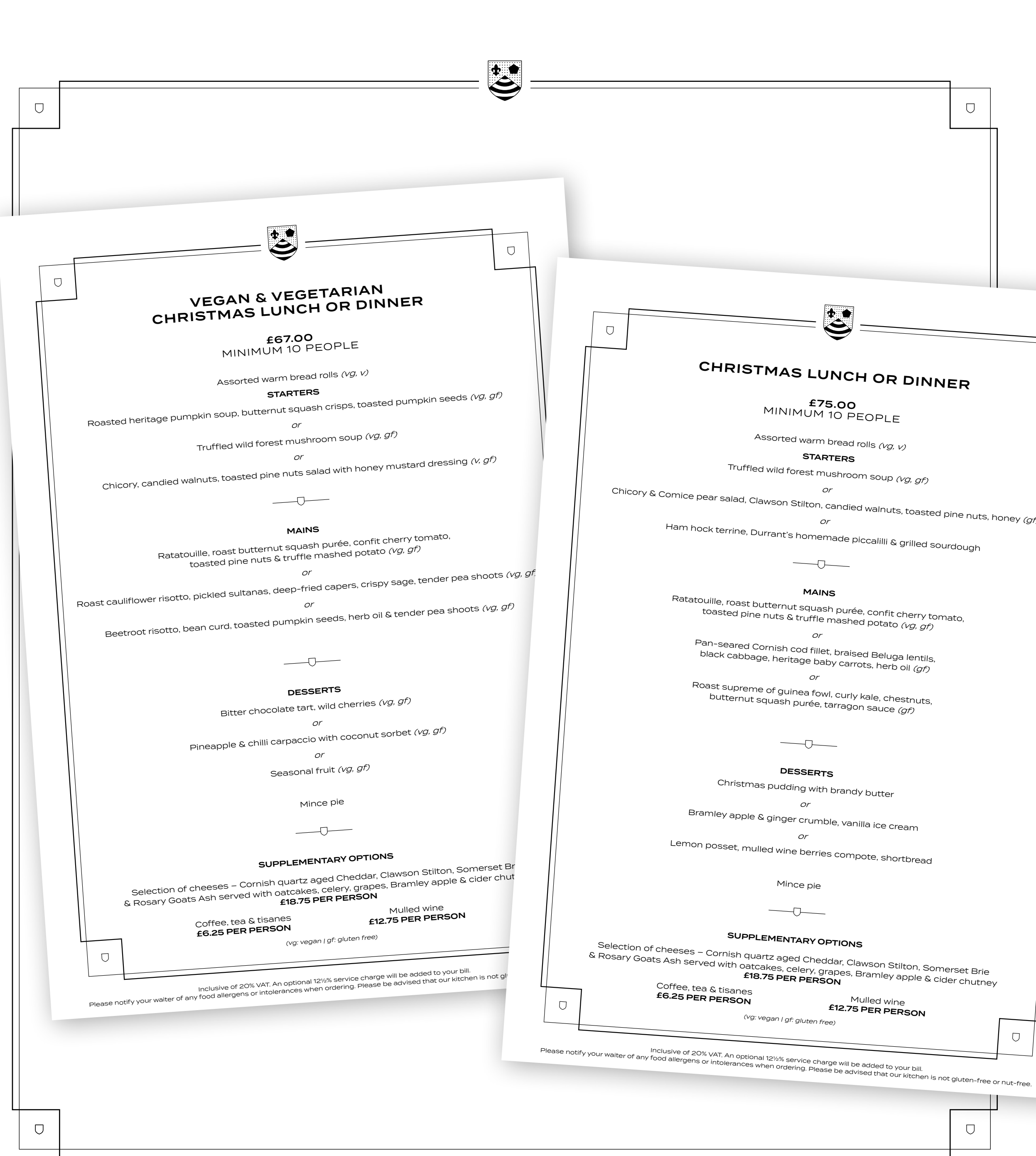
Roasted aubergine and ham hock croquette with spiced tomato chutney

Guinea fowl tacos, sweat chilli sauce & micro cress

Mini beef slider, aged cheddar, club sauce

(vg: vegan | gf: gluten free)

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CHRISTMAS LUNCH OR DINNER

£90.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Duck terrine, quince gel, celeriac remoulade, brioche, spiced plum chutney
or
Mixed heritage beetroot salad, Rosary Goats Ash cheese, candied walnuts, toasted pine nuts *(gf)*
or
Scottish smoked salmon, caper berries, shallots & pea shoots, Melba toast

MAINS

Pan-fried stone bass fillet, saffron mashed potato, tenderstem broccoli, cherry vine tomato confit, Champagne sauce *(gf)*
or
Roast Gressingham honey duck breast, wilted spring greens, herb-glazed baby carrots, braised shallot & orange red wine sauce *(gf)*
or

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey breast, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy

DESSERTS

Christmas pudding with brandy butter
or
Bitter chocolate tart, wild cherries *(vg, gf)*
or
Orange vanilla crème brûlée & shortbread

Mince pie

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
£18.75 PER PERSON

Coffee, tea & tisanes
£6.25 PER PERSON
(vg: vegan | gf: gluten free)

Mulled wine
£12.75 PER PERSON

Inclusive of 20% VAT. An optional 12% service charge will be added to your bill. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free.

CHRISTMAS LUNCH OR DINNER

£110.00
MINIMUM 10 PEOPLE
CARVED IN THE ROOM FROM THE SILVER TROLLEY

Assorted warm bread rolls *(vg, v)*

STARTERS

Twice-baked Cornish Kern cheese soufflé, chive sauce
or
Cured dill salmon, pickled cucumber, horseradish cream, salmon roe & toasted rye bread
or
Pan-fried king scallops, caramelised shallot purée, black pudding & crispy Parma ham, herb oil *(gf)*

MAINS

£10.00 SUPPLEMENTARY CHARGE PER PERSON

Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts and chestnuts, honey-roast parsnips and carrots, cranberry sauce, bread sauce, turkey gravy
or
Herb crusted rack of lamb, creamed truffle mashed potato, wilted spring greens, herb-glazed baby carrots, rosemary sauce
or
Pan-fried halibut fillet, glazed salsify, celeriac purée, buttered leeks, Avruga caviar & Champagne sauce

DESSERTS

Christmas pudding with brandy butter
or
Orange vanilla crème brûlée & shortbread
or
Panna Cotta, mulled wine berries compote, almond tuiles

Mince pie

SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie & Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney
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For smaller gatherings of up to 8 guests, you can book a table in our Dining Room

As you'd expect from a Hotel with our heritage, our restaurant is full of charm. Whatever time of day, we can promise you a menu that inspires, a little tradition, and a space that suits your mood. It all adds up to an experience that's, well, unmistakably Durrant's.

Executive Chef, Rumel Pinnock oversees the Dining Room where we serve Lunch and Afternoon Tea every day of the week. In the evenings, we have a full A la Carte offering as well as Brunch on Saturdays and a traditional Sunday Lunch every weekend.

The Dining Room will be open for Christmas Day Lunch and New Years Eve if you would like to join us.

You can access our full menus by clicking on the links below.

**AFTERNOON TEA | A LA CARTE | BRUNCH
SUNDAY LUNCH | CHRISTMAS LUNCH
NEW YEAR'S EVE**

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CHRISTMAS COCKTAILS

Gingerbread Martini
£17.00

Mulled Wine
£12.75

Pistachio Eggnog
£18.50

Cranberry Fizz
£16.50

You can access our full wine and drinks lists
by clicking on the links below.

WINE LIST | DRINKS LIST





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To book your Christmas celebration at Durrant's, please use [this link](https://durrantshotel.co.uk/enquiry) and fill out a booking form.
durrantshotel.co.uk/enquiry

or alternatively, please contact our **Sales Office** on **+44 (0)20 7935 8131**
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