



A
MERRY
MANDEVILLE
CHRISTMAS

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THE MANDEVILLE
LONDON



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, 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 catch a glimpse of London's finest stores and for all your Christmas gifting, enjoy days out in Hyde Park at Winter Wonderland offering rides and games, indulge 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 2023 - 31st January 2024

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



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CHRISTMAS PACKAGES

PACKAGE 1

Food only

2 COURSES - £45.00 / 3 COURSE - £59.00

PACKAGE 2

Food, half bottle of house wine, half bottle of mineral water

2 COURSES - £61.00 / 3 COURSES - £75.00

PACKAGE 3

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

2 COURSES - £75.00 / 3 COURSES - £89.00

PACKAGE 4

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

2 COURSES - £69.00 / 3 COURSES - £83.00

AT THE BAR

Unlimited house drinks:

3 HOURS - £60.00 PER PERSON

Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

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THEMED PARTIES



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

LUNCH 12:00 PM - 3:30 PM | DINNER 5:30 PM - 11:00 PM
AVAILABLE FROM 1ST NOVEMBER 2023, UNTIL 31ST JANUARY 2024

Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

M CHRISTMAS PARTY



2 COURSES £45.00 PER PERSON

3 COURSES £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.

STARTER

Grilled scallops with cauliflower purée, chilli chorizo and pea compôte

Duck liver and orange parfait quenelles with red onion relish and toasted brioche

Smoked salmon rolls, crushed potato, caper salad and pickled cucumber

Bubble and squeak with poached eggs

Vegetarian bubble and squeak with fried tofu (VG OPTIONS AVAILABLE)

MAIN COURSE

Roast Norfolk turkey

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

Grilled ribeye steak

Roasted carrots, peppers, vine tomato, red onion, fondant potato and red wine sauce

Grilled halibut steak

Savoy cabbage, polenta cake and sundried pesto

Stir-fried vegetables

Quinoa and crispy tofu in yuzu sauce **GF AND VEGAN**

Chargrilled aubergine

Puy lentil moussaka, crumbled feta, and truffle jus **GF (VG OPTIONS AVAILABLE)**

SUPPLEMENTS £6.50

Grilled asparagus / Sautéed spinach / Sautéed Tenderstem broccoli

Jersey royal new potatoes / Rocket and parmesan salad

DESSERT

Christmas pudding

Brandy custard and plum jam

Ruby chocolate cheesecake

With fruit compôte

Apple and raspberry crumble

With vanilla ice cream (V AND VG OPTIONS AVAILABLE)

Chocolate ganache and orange marmalade tart **GF AND VEGAN**

Selection of Artisan British cheeses

With figs and pear chutney and crackers

SWEET TREATS

Mince pie

Chocolate truffle torte

Chocolate mousse cup

Assortment of petit fours

SAVOURY

Cornish crab and salmon croquettes

With tartar sauce

Mini Yorkshire pudding

With turkey gravy and thyme jus

Smoked salmon, dill, cream cheese

On mini poppy seed bagel

Toasted mini oval brioche

With heritage tomato, mozzarella and pesto

Honey and mustard roast chicken sandwich

On white bread

SCONES

Orange scented and plain scones

With Devon clotted cream and strawberry jam

VEGAN

Grated vegan cheddar, piccalilli and chives

On white bread

Crushed avocado, spiced red pepper compote

On crusty sourdough bread

Vegan club sandwich

With baby gem lettuce, vegan cheese, tomato, spiced tofu and mayo on brown toast

Roasted peppers and onions, chickpeas mash, spiced harissa

On white toast

Orange scented and plain scones

With strawberry jam

M FESTIVE VINTAGE AFTERNOON TEA



£49.00 PER PERSON

£59.00 PER PERSON WITH A GLASS OF CHAMPAGNE

*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.

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FESTIVE CANAPÉS



£4.00 PER CANAPE

SUGGESTED NUMBER OF CANAPÉS IS SIX PER PERSON
FOR A DRINKS RECEPTION

*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.

SAVOURY

Chicken liver pâté on toasted brioche and onion marmalade

Blinis with smoked salmon, cream cheese and red caviar

Melon and Parma ham skewers

Mini rosemary tartlet filled with ratatouille and parmesan

Herb crusted arancini with saffron aioli

Mini vegetarian pizza

Salmon and leek quiche with 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 yoghurt

Fish fingers with homemade tartar sauce

Goat's cheese and caramelised onion tartlette

Mini Yorkshire pudding with turkey and jus

SWEET

Mini mince pie

Mini chocolate truffle torte

Mini mousse chocolate cup

Assortment of sweet petit fours

Fruit skewers

STARTER

Seared scallops, peas and mint velouté with sesame seaweed and balsamic glaze

Chicken and apricot pressing with pickled beetroots, cress, brioche croûte

Roast celeriac soup, with pomegranate toasted almonds

Goat's cheese caramelised red onion tart

Wild mushroom gratin filled with leek, sundried tomatoes and roasted pine nuts

Lobster velouté with caviar and mixed herbs

MAIN COURSE

Roast Norfolk turkey

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

Pan-fried sea trout

Chorizo, peas, shallot fricassee and green garlic sauce

Roast Beef

Steamed sprouts, carrots, roast potato, pigs in blanket and jus

Cep, leek and squash cobbler

Smoked tomato broth and basil oil

SUPPLEMENTS £6.50

Grilled asparagus / Sautéed spinach / Sautéed Tenderstem broccoli

Jersey royal new potatoes / Rocket and parmesan salad

DESSERT

Christmas pudding

Brandy custard and plum jam

White chocolate ingot

With raspberry sorbet

Cranberry pie

Winterberry cheesecake

Selection of Artisan British cheeses

with figs and pear chutney and crackers

M CHRISTMAS DAY AND BOXING DAY



2 COURSES **£45.00** PER PERSON

3 COURSES **£59.00** PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

***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.

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NEW YEAR'S EVE



£70.00 PER PERSON WITH A GLASS OF CHAMPAGNE

*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.

STARTER

Haricot beans and Jerusalem artichoke chowder

Home Cured Horseradish, lime, dill and coriander-marinated salmon with cucumber spaghetti

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

Little and cull chicken liver and brandy parfait quince jelly red pepper jam and sourdough croûte

Goat's Cheese mousse with 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 sea salt cod loin

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

Orange and honey glazed duck breast

Sweet potato nage, candy beetroot, kumquat, purple broccoli, grand Marnier sauce

Zucchini-wrapped spiced butterbean and squash baton

Smoked red pepper and tomato broth crispy kale

DESSERT

Butterscotch and chocolate cheesecake

Toffee sauce, chocolate pearls

Honey roasted figs and almond tart

With Raspberry sorbet

Trio of chocolate torte

Crumbled meringue, chocolate shards

Selection of Artisan British cheeses

With figs and pear chutney and crackers



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

SALES@MANDEVILLE.CO.UK

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