

# THE MARYLEBONE

DOYLE COLLECTION • LONDON

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## PRIVATE DINING MENU

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House baked bread & Irish butter V

### STARTERS

*Burrata with pesto, Endive, caramelized fig sourdough crisp V*

*Chapel & Swan Suffolk smoked salmon with dill crème fraîche, lemon and Guinness bread*

*Tuna ceviche with avocado, chili and citrus dressing*

*Courgette arancini with chilli and garlic courgette and Parmesan V*

### MAINS

*Chicken Milanese with capers, rocket, parmesan, fries*

*Roasted fillet of organic Salmon with steamed broccoli and hollandaise*

*230g Black Angus grass-fed Ribeye steak béarnaise with chips*

*Butternut squash risotto with toasted pumpkin seeds stilton and Crispy sage V/VE*

### DESSERTS

*Lemon tart with fresh blackberries mini meringues V*

*Classic vanilla crème brûlée with shortbread V*

*Butterscotch parfait pudding with ginger crumble and Chantilly cream V*

*Selection of sorbets VE*

### CHEESE

*Paxton & Whitfield cheese selection,  
Pitchfork cheddar, English stilton, tunworth with ale chutney*

*Selection of Tea & Coffee to compliment dessert*

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V Vegetarian | VE Vegan | GF Gluten-free

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.