our festive fayre

The Marylebone Hotel
LONDON

Chic and sophisticated The Marylebone Hotel is the perfect place for a Christmas celebration to remember. Perfect for larger parties of up to 150 or smaller, more intimate celebrations.

Canapé Menu

COLD

Smoked Salmon and avocado roulade, rye bread croûton
Seared tuna, wasabi crème fraîche
Confit chicken, mulled wine chutney
Stilton mousse, crisp celery and walnut
Honey roast breast of duck, plum chutney
Glazed goats cheese with fig
Rabbit, foie gras, Parma ham, apricot chutney
Tomato, cream cheese and pesto

HOT

Turkey kebab, cranberry sauce
Goat's cheese and red onion tartlet
Pigs in blankets
Crab cake, tomato relish
Mini goose burger, apple sauce
Seared foie gras, port glaze
Hot smoked salmon, pickled cucumber
Chestnut and cranberry stuffing balls

DESSERT

Mini mince pies
Mini Christmas pudding
Stöllen
Mini chocolate Yule log
Mini bakewell tart
Mixed macaroons
Mini egg custard tart
Cinnamon crème brûlée

PRICES

6 FOR £18 / 8 FOR £24 / 10 FOR £30

Available from 23rd November to 30th December

Inclusive of Valued Added Tax

Christmas Party Menu

STARTERS

Lightly curried parsnip velouté, apple

Goat's cheese and red onion tart,
watercress salad, walnut dressing

Pressed confit chicken and leek terrine,
mulled wine chutney, brioche toast

Hot smoked salmon, salmon tartare,
pickled cucumber, horseradish crème fraîche

MAINS

Roast Norfolk Bronze Turkey,
chestnut and cranberry stuffing
and all the trimmings

Wild mushroom and spinach risotto cake,
Jerusalem artichoke purée, curly kale

Pan fried fillet of cod, creamed potato,
buttered spinach, wholegrain mustard sauce

Red wine braised blade of beef, baby onions,
bacon, mushrooms, creamed potato

DESSERTS

Traditional Christmas pudding, brandy sauce

Individual chocolate Yule log, vanilla ice cream

Vanilla crème brûlée, winterberry compote

Pear tarte tatin, cinnamon ice cream

Tea or coffee and mini mince pies

2 COURSES
£35 PER PERSON

3 COURSES
£40 PER PERSON

Minimum group size 10pax

Available from 23rd November to 30th December

Inclusive of Valued Added Tax

Christmas Day Menu

AMUSE BOUCHE

Lightly curried parsnip velouté, seared scallop

STARTERS

Celeriac soup, truffle oil and confit duck

Glazed goats cheese, figs, watercress,
toasted walnuts and honey dressing

Pressed foie gras and ham hock terrine,
mulled wine chutney, brioche toast

Fillet of sea bass, lobster risotto, chive oil

SORBET

Lemon granité, vodka

MAINS

Roast Norfolk bronze turkey, chestnut and
cranberry stuffing and all the trimmings

Jerusalem artichoke and truffle risotto,
poached quail egg

Roast fillet of John Dory, smoked cod brandade,
carrot and cardamon purée

Roast fillet of venison Wellington,
braised red cabbage, celeriac, redcurrants

CHEESE

Creamed Stilton, port reduction,
winter fruit chutney, walnut bread

DESSERTS

Traditional Christmas pudding, brandy sauce

Individual chocolate Yule log, vanilla ice cream

Vanilla crème brûlée, winterberry compote

Pear tarte tatin, cinnamon ice cream

£90 PER PERSON

Tuesday 25th of December 2012

Inclusive of Valued Added Tax

New Year's Eve Menu

STARTERS

Smoked salmon and cream cheese roulade,
lemon crème fraîche, pickled baby beetroot

Peach and Champagne sorbet

MAINS

Roast cannon of lamb, truffle, crispy potato,
confit shallot, parsley purée, sweetbreads

Or

Fillet of monkfish, pancetta,
spring onion risotto, baby fennel

DESSERTS

Warm chocolate fondant,
raspberry purée, vanilla ice cream

4 COURSES
£40 PER PERSON

Monday 31st of December 2012

Inclusive of Valued Added Tax

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To place a booking or for more information please contact our Christmas Coordinator on +44 (0) 20 7969 3843 or at marylebonechristmas@doylecollection.com

Advise us of your needs and we will tailor make a package just for you.

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Purchase Doyle Collection gift vouchers and treat someone to a Christmas gift to remember – Afternoon Tea in the lounge, a stylish dinner in ONE08 Marylebone Lane Restaurant or an overnight stay in an elegant suite.

Terms and Conditions
All dates are subject to availability. All menu prices are inclusive of VAT at the current rate. A 12.5% discretionary service charge will be added to your bill. Some dishes may contain nuts or nut traces. Please provide any allergy or dietary requirements upon booking.

Dublin
Cork
London
Bristol
Washington DC
Boston

THE DOYLE COLLECTION