

MARYLEBONE HOTEL THANKSGIVING MENU

THURSDAY 24th NOVEMBER

3 courses £29.50 per person

Roasted butternut squash soup, pistachio mascarpone

Shrimp and avocado cocktail, crisp baby gem

Crab cakes, tomato salsa, baby cress

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Roast Norfolk bronze turkey

Chestnut & sausage stuffing and all the trimmings

Jerusalem artichokes and forest mushrooms in flaky pastry, grain mustard sauce

Pan fried sea bream

Swiss chard and red onion chutney, sweet potato mash, basil sauce

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Pumpkin pie, clotted cream

Pecan pie, vanilla ice cream

Banoffee cheesecake, caramel sauce

Prices include crackers, table decoration and party poppers to get you in the party spirit

PLEASE CALL THE EVENTS TEAM ON 0207 969 3834 or email maryleboneevents@doylecollection.com for more information

A 12.5% discretionary service charge will be added to your bill. We are committed to the code of best practice in service charges.

Some dishes may contain nuts or nut traces

Please provide any allergy or dietary requirements upon booking

All dates are subject to availability

All menu prices are inclusive of VAT at the current rate

Thanksgiving menu pre orders are to be confirmed 2 weeks in advance - one starter, one main and one dessert to be chosen for all guests

A £10.00 per person non-refundable deposit is required to confirm bookings

Full payment is required one month prior to the event

Cancellation policy one month prior to the event 50% of the bill; 2 weeks prior to the event 100% of the bill

Children Policy: Children under 3 years of age are complimentary

Children aged 4-12 years of age are half price