



THE MARYLEBONE

LONDON

FESTIVE DINING 2022

CHRISTMAS CANAPÉS

4 canapés - £16 | 6 canapés - £24 | 8 canapés per person - £32

COLD CANAPÉS

Classic smoked salmon, buckwheat blini, crème fraîche, dill

Dressed Cornish crab, sour dough crouton, lemon, chilli & keta caviar

Whipped Colton basset stilton, walnut pesto, apricot jam, sourdough

Stuffed Medjool date, Tahini yoghurt, roasted smoked almond

Slow cooked pulled pork, spiced apple & sultana chutney, pork crackling

Confit Barbary duck leg, spiced red cabbage purée, diced green apple

Native lobster cocktail, cucumber, spring onion, Thousand Island dressing

Roasted red pepper hummus, avocado, puffed grains, crisp khubz **VE**

Sinodun Hill Goat's cheese, port pear, toasted hazelnuts, Belgium endive

Thai vegetable rice paper roll, soy & ginger dipping sauce **VE**

Roast free range turkey, homemade stuffing, cranberry sauce

HOT CANAPÉS

Pigs in blankets, Henderson's relish glaze

Crispy shrimp tempura, saffron, garlic aioli

Spiced duck breast, Argen prune, confit orange

Seared Scottish scallop, Jerusalem artichoke purée, artichoke crisp, truffle oil

Black olive, roasted red pepper, burrata arancini, basil mayonnaise **V**

Wild boar, pancetta, black truffle, sausage roll, apricot mostarda

Mini 108 burger slider, dill pickle, Mayfield Swiss

Crispy tofu with cranberry and orange relish **VE**

V - vegetarian, **VE** - vegan, **GF** - gluten free, **V/VE** - vegan upon request

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.

CHRISTMAS BOWL FOOD

£9 per bowl

Turkey & bacon Caesar salad,
herb croutons, shaved parmesan

Wild mushrooms & winter truffle risotto,
shaved pecorino V/VE

Scottish hot smoked salmon,
shaved fennel & mandarin gel

Confit duck,
crispy bacon, chestnut, Brussel sprout tops, candid orange

Crisp sea bass,
glazed baby onions, samfire & parsnip puree

Wild boar,
slider, quince relish, gem salad

Spiced tofu,
curried parsnip, chilli oil VE

Seared diver scallop,
squash purée, golden raisins, Lilliput capers

Slow cooked, mustard glazed pork belly,
spiced apple sauce, red cabbage

Poached lobster,
cauliflower, Exmoor caviar

V - vegetarian, **VE** - vegan, **GF** - gluten free, **V/VE** - vegan upon request

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,

CHRISTMAS MENU

£80 per person

Please choose one dish per course

STARTERS

Celeriac soup,
Roasted hazelnuts, Cashel blue cheese & truffle oil V

Confit Barbury duck bon bon,
spiced red cabbage, Bramley apple puree & mustard crème fraiche

Hot & cold Scottish smoked salmon,
heritage beetroots, mandarin gel & dill sour cream

Lemon sorbet - Supplement £6 per person

MAINS

Caldecott Farm free-range bronze turkey,
sage & onion stuffing, bread sauce, Christmas trimmings

Roasted Cornish cod,
parsnip purée, samphire, glazed baby onions & soft herb butter

Slow braised short rib,
duck fat roast potatoes, creamed leeks, chestnuts & bacon

Pan seared cauliflower,
black rice, mixed wild mushrooms, zaatar tahini & pomegranate VE

DESSERT

Traditional plum pudding, *brandy custard, candid redcurrants*

Mulled apple tart, *salted caramel ice cream, caramel sauce*

Chocolate tart, *wild strawberry sorbet* VE GF

Tea & Coffee with mince pies

CHEESE COURSE / CHEESE ALTERNATIVE

Supplement £14 per person / £20 inc a glass of Port

Colsten Bassett stilton, *spiced pear confit, homemade oat cakes*

Seasonal Crudities *with mandarin vinaigrette & candied pecans*

V - vegetarian, VE - vegan, GF - gluten free, V/VE - vegan upon request

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.

CELEBRATE THE FESTIVE SEASON

We invite you to join us at The Marylebone to celebrate your own festivities, whether it be a special dinner at 108 Brasserie, or a more private celebration in our stunning event spaces, offering ultra-chic spaces for gatherings large and small.

Whatever your reason for celebrating, from Thanksgiving to New Year and beyond, we invite you to discover The Marylebone and our charming neighbourhood this festive season.

We include Christmas crackers in all our Festive menus.

CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact our events team:

T: +44 (0)207 9693 923

E: maryleboneevents@doylecollection.com

The Marylebone
47 Welbeck Street
London W1G 8DN

 [hotelmarylbone](https://www.instagram.com/hotelmarylbone)