



# THE MARYLEBONE

LONDON

FESTIVE MENU



# FESTIVE CANAPÉS

£5.5 per canapé, per person

(Minimum number of 4 items)

## COLD CANAPÉS

Smoked Salmon, *toasted blini, horseradish cream cheese, keta caviar*

Dressed Cornish Crab, *sourdough crouton, lemon, chilli, yuzu caviar*

Native Lobster Cocktail, *cucumber, spring onion, Marie Rose Island dressing*

Confit Barbary Duck Leg, *spiced cherry gel, compressed Granny Smith apple*

Truffled Goat's Cheese, *quince & rosemary sable* V

Smoked Sweet Potato & Avocado, *quinoa crumb, tortilla crisp* VE/GF

## HOT CANAPÉS

Pigs in Blankets, *honey mustard glaze*

Crispy Prawn Toastie, *saffron aioli*

Marinated Scottish Salmon Skewer, *mustard relish, pickled cucumber*

Black Olive, Sun Blushed Tomato, Burrata Arancini, *basil mayonnaise* V

Mini 108 Burger Slider, *dill pickle, Mayfield Swiss*

108 Christmas Stuffing Sausage Roll, *homemade brown sauce*

## DESSERT CANAPÉS

Chocolate Profiterole Christmas Puddings

Gingerbread Sable, *Quince jelly, Maldon sea salt*

Coffee Ganache Slice, *gold leaf*

Mini Mince Pies

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.*

# FESTIVE BOWL FOOD

£9 per bowl

Caldecott Farm Free-Range Bronze Turkey  
*Sage onion stuffing, roast potatoes, red wine jus*

Wild Mushroom & Winter Truffle Risotto **V/VE**

Pan Fried Scottish Salmon  
*Confit fennel, new potato salad, salsa verde*

Crisp Sea Bass  
*Glazed baby onions, cauliflower purée, gremolata dressing*

Short Rib & Chorizo Slider  
*Pickles, horseradish*

Spiced Tofu **VE**  
*Curried cauliflower, pomegranate*

Roast Potatoes **V**  
*Truffle parmesan sauce*

Barbary Duck  
*Sweet mustard glaze, chard sweetheart cabbage, port jus*

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# FESTIVE MENU

£95 per person | Please choose one dish per course

## STARTERS

Roasted Cauliflower & Chestnut Soup V

*Shaved Twineham Grange cheese, crispy sage, brioche croutons*

Scottish Cured Smoked Salmon Tartare

*Hot smoked salmon, pickled beetroots, crispy capers, yuzu caviar, horseradish crème fraîche*

Smoked Duck Carpaccio

*Confit duck bon bon, stracciatella, caramelised figs, rocket, pane carasau*

## MAINS

Caldecott Farm Free-Range Bronze Turkey

*Sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings*

Roasted Sirloin of Surrey Beef

*Beef shin boulangerie potato, creamed shredded sprouts, roasted parsnips, red wine jus*

Fillet of Cornish Cod

*Olive oil & roasted garlic pomme purée, rainbow kale, sea herbs, brown butter lemon sauce*

Wild Mushroom Bourguignon Pithivier VE

*Thyme, Christmas trimmings*

## DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants V

Tiramisu Cheesecake, gingerbread ice cream V

Panettone Bread & Butter Pudding, pistachio ice cream V

Vegan Black Forest Roulade, blood orange sorbet VE

Tea & Coffee with Mince Pies V

## CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection | £15 supplement

*Cranberry & orange chutney, toasted seeded crackers*

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# 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:

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