

# THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

## PRIVATE DINING

CREATE YOUR MENU

House baked bread & Irish butter V

### STARTERS

Seared fillet of beef carpaccio  
*Horseradish cream, spring peas, picked mushrooms, truffled dressing*

Cauliflower pakora  
*Carrot, cucumber, minted yoghurt, crispy chick peas VE GF*

Burrata, mixed Heritage tomatoes  
*Orange, black olive, pane de musica, basil cress V*

West coast scallop  
*Burnt leek puree, smoked pancetta, sweetcorn, garlic butter*

Smoked duck breast  
*Confit leg bon bon, apple and fennel remoulade, mandarin*

108 Marylebone cured salmon  
*Compressed cherry tomato, Cornish crab, pickled shallot dressing*

Herb crusted tuna  
*Roasted red onion puree, green beans, quail egg, sundried tomato dressing*

Roasted red mullet  
*Chargrilled asparagus, prawn bisque*

Smoked chicken terrine  
*Soft quail egg, celeriac apple salad, confit garlic dressing*

Courgette arancini  
*Chilli garlic courgetti, truffle cream cheese V*

Please select one option per course, for the whole group.

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.

📍 HotelMarylebone

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### MAINS

Stuffed corn-fed chicken ballotine  
*Peas, broccoli, basil potato cake, madeira cream sauce*

Spiced chickpea and sweet potato parcel  
*Lentils, spinach dhal **VE GF***

Tomato mozzarella gnocchi  
*Sautéed spinach, pine nuts, tomato caper soffrito **V***

Roast fillet of Cornish cod  
*Creamed potato, peas, pearl onions, smoked garlic caviar cream sauce*

Sirloin beef  
*Short rib wellington, carrot puree, rosemary fondant potato, port jus*

Seared salmon fillet  
*Charred asparagus, tomato, peppers, brown shrimp salsa*

Guinea fowl  
*Caramelised shallot tart tatin, celeriac puree, spinach, madeira jus*

Duo of lamb  
*Lamb rack, confit shoulder, smoked parmesan and artichoke mash, minted seasonal vegetables*

Fillet of seabream  
*Sprouted broccoli, wild mushrooms, celeriac puree, truffle cream sauce*

Fillet of Surrey beef  
*Truffle dauphinoise potato, braised mushroom, red wine jus*

Pan fried fillet of sea bass  
*Prawn tortellini, spinach, confit shallot, prawn bisque*

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### DESSERTS

Lemon tart  
*Fresh raspberry, meringue* V

Coconut panna cotta  
*Blood orange sorbet, fresh berries* VE GF

Treacle tart  
*Frozen yoghurt, orange segments* V

Butterscotch mousse  
*Whipped Chantilly cream, gingernut and dark chocolate crumble* V

Chocolate brownie  
*Caramelized banana, rum and raisin ice cream* V

Classic crème brûlée  
*Lavender shortbread* V

Pineapple carpaccio  
*Lime sorbet, chilli dressing* VE GF

### CHEESE COURSE

*Supplement of £15.50 per person*

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

Selection of Tea & Coffee

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