



# THE MARYLEBONE

LONDON

FESTIVE MENU

# CHRISTMAS CANAPÉS

£4.50 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

Mini chocolate & stem ginger treacle tart, *cinnamon whipped Chantilly cream* V

Orange crème brûlée, *saffron, cardamom & homemade dark chocolate sable* V

Baileys chocolate truffles V

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

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 **V/VE**  
*curried cauliflower, pomegranate*

Roast potatoes **V**  
*truffle parmesan sauce*

Barbary duck  
*sweet mustard glaze, chard sweetheart cabbage, port jus*

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# CHRISTMAS MENU

£90 per person | Please choose one dish per course

## STARTERS

Celeriac velouté, *English stilton, wild mushrooms* V/VE

Smoked duck & chicken terrine, *apple & sultana spiced chutney, pickled red cabbage, toasted focaccia*

Chapel & Swan smoked salmon, *Devon crab salad, pickled cucumber, apple, Irish soda bread*

Lemon sorbet VE | Supplement £6

## MAINS

Caldecott Farm free-range bronze turkey

*sage onion stuffing, maple glazed pigs in blankets, Christmas trimmings*

Roasted Cornish cod, *creamed cauliflower, baby onions, brown shrimps, soft herb brown butter sauce*

Beef Wellington | Supplement £10

*rosemary butter fondant potato, honey glazed roasted carrots & parsnips, red wine jus*

Spiced tofu, *curried cauliflower, spinach, roast potatoes, chilli* V/VE

Vegetarian Wellington, *king oyster mushroom, butternut squash, spinach, blue cheese sauce* V

## DESSERT

Traditional plum pudding, *brandy custard, candid red currants* V

Chocolate & stem ginger treacle tart, *cinnamon ice cream* V

Orange crème brûlée, *saffron, cardamom, homemade dark chocolate sable* V

Mini vegan chocolate yule log, *raspberry sorbet, honeycomb* VE/GF

Tea & Coffee with mince pies V

## CHEESE COURSE/CHEESE ALTERNATIVE

Colsten Bassett Stilton, Golden Cross goat's cheese | Supplement £15

*spiced pear confit, homemade oat cakes*

Petit fours / chocolate truffles | Supplement £7.50

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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:

+44 (0)207 9693 923

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