

THE DOYLE COLLECTION

LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL



FESTIVE DINING 2024

LET THE FESTIVITIES COMMENCE!

Choose from our three beautiful hotels for your Christmas event.

The Marylebone

This 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, such as The Number Six Suite, Blue Room or Courtyard, offering ultra-chic spaces for gatherings large and small; or perhaps you'd prefer a soirée with a few friends overlooking London landmarks from the sanctuary of one of our stunning Terrace Suites.

The Bloomsbury

The Bloomsbury area has long held a reputation for whimsy and fun. Over the festive season, discover our beautiful hotel and all it offers, whether it be the Bloomsbury Club Bar for a genial drinks party; Dalloway Terrace for a magnificent afternoon tea with the family; The Coral Room and its extensive list of English sparkling wines; feasting in The Queen Mary and The George V halls; or intimate dinners in The Chapel or Library.

The Kensington

The Kensington is perfectly positioned to provide the best that London has to offer this winter. From Hyde Park's spectacular Winter Wonderland, to carol concerts in local churches and musical extravaganzas at the Royal Albert Hall, the festivities play out right on the doorstep. Host your celebrations in your home away-from-home, whether it's a private dinner in The Study, with its modern mix of seasonal and locally-sourced dishes, or an intimate drinks reception in the cosy K Bar.

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

CHRISTMAS CANAPÉS

£5.50 per canapé

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, *served with 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

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.

A discretionary 12.5% service charge will be added to your final bill.

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

BOWL FOOD

£10 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 with salsa verde*

Crisp sea bass, *glazed baby onions, cauliflower purée, gremolata dressing*

Short rib and chorizo slider, *pickles, horseradish*

Spiced tofu, *curried cauliflower & pomegranate* **V/VE**

Roast potatoes, *with truffle parmesan sauce* **V**

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

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THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

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 with pickled cucumber, apple & Irish soda bread

Lemon sorbet VE | £6 supplement

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 | £10 supplement
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

DESSERTS

Traditional plum pudding, brandy custard, candied 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 SUPPLEMENT

*Colsten Bassett Stilton, Golden Cross goat's cheese | £15 supplement
spiced pear confit & homemade oat cakes*

Petit fours / chocolate truffles | £7.50

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THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

CHRISTMAS CANAPÉS

£4.50 per canapé

4 canapés - £18 | 6 canapés - £27 | 8 canapés per person - £36

COLD CANAPÉS

Smoked salmon blinis, *lemon balm sour cream, salmon roe caviar*

Tuna tartare, *tobiko caviar, yuzu*

Confit duck & red amaranth rice paper wrap

Young vegetables & edamame, *cocoa cone, Cornish sea salt* V/VE

Goats' curd and fig, *Stich Elton cheese shortbread* V

HOT CANAPÉS

Slow-cooked short rib roll, *mushroom ketchup*

Venison and fig croquettes, *fig & date chutney*

Portland seafood vol-au-vent

Truffle Brie croquettes, *dates & cranberry* V

Truffle arancini, *Pecorino* V

SWEET CANAPÉS

Naughty coal VE

Smoked tea truffles VE/GF

Egg nogg tarts GF

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THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

BOWL FOOD

£9.50 per bowl

COLD BOWLS

Classic lobster cocktail, *with quail egg*

Smoked duck salad, *balsamic onions, pear & orange jam* GF

Hot smoked salmon, *with celeriac & apple* GF

Bloomsbury salad, *with kale, pomegranate, beetroot with white balsamic & turmeric dressing* V/VE/GF

Heritage beetroot & goat cheese mousse, *pickled walnuts* V

HOT BOWLS

Beef sliders, *Isle of Mull Cheddar, tomato relish*

Cod goujons, *pommes, saffron aioli*

Tandoori salmon, *with spiced puy lentils & makhani sauce* GF

Roast chicken thighs, *chestnuts, Brussel sprouts & truffle jus* GF

Barley risotto, *pumpkin & artichoke, sage cream* V/VE

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THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

CHRISTMAS MENU

£85 per person

Please choose one dish per course

STARTERS

Game terrine, *mulled wine jelly & winter fruit chutney & Voatsiperifery pepper, truffle mushroom brioche*

Chestnut & mushroom soup *V/GF*

Malden cure royal fillet of salmon, *pickled cucumber, Heritage radish & Yorkshire horseradish cream GF*

Malden Salt baked golden beetroot, *pickled cucumber, Heritage radish & Yorkshire horseradish cream V/GF*

MAINS

Pan fried seabass, *confit celeriac, salty fingers, blue lobster & crab bisque GF*

Poti marron & wild thyme wellington, *glazed yellow carrots & Champagne sauce V*

Traditional bronze turkey, *sage onion stuffing with trimmings, classic bread sauce & cranberry jus GF*

Spiced duck breast, *braised red cabbage, confit duck leg & damson jus*

DESSERTS

Spiced hazelnut tart, *raspberry, vanilla ice cream*

Gingerbread pudding, *toffee sauce, stem ginger ice cream GF*

Saint Dominique bûches de Noel, *salted caramel, honeycomb GF*

Mont Blanc, chestnut, blackcurrant, Chantilly cream

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THE KENSINGTON

THE DOYLE COLLECTION • LONDON

CHRISTMAS CANAPÉS

Minimum party size 8 people

6 canapés per person - £23 | 8 canapés per person - £28

VEGETARIAN SELECTION

Sundried tomato & oregano arancini V

Broccoli & cashel blue quiche V

Goat's cheese mousse, *with heritage beetroot, balsamic glaze & basil* V

Vegetable gyoza, *with sesame seeds* V

PESCATARIAN SELECTION

Cod brandade, *with black olive tapenade*

Tuna tartare, *with soy, lime, ginger, chilli & coriander cress*

Harissa prawn skewer

Smoked salmon with cream cheese & chive, *on rye bread crostini*

MEAT SELECTION

Ham hock terrine, *with cornichons* GF

Sirloin, *with chimichurri & sunblushed tomato* GF

Panko chicken lollipops, *with nori seaweed*

Cumin roasted lamb, *with mint sauce on baguette crostini*

SWEET CANAPÉS

Bitter chocolate tart, *with honeycomb*

Lemon meringue pie

Cherry macaron

Black Forest gâteau

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THE KENSINGTON

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CHRISTMAS MENU

£80 per person

Please choose one dish per course

STARTERS

Beetroot & Belvedere vodka gravlax, *with mustard honey & Guinness bread*

Corn-fed chicken & parma ham terrine, *with cornichons & focaccia crostini*

Parsnip & cumin soup, *with balsamic glaze* **VE**

MAINS

Organic Norfolk bronze free-range turkey, *with pigs in blankets, cranberries, sage & onion stuffing*

Black cod, *with miso purée, pok choi & sesame*

Black truffle risotto, *with wild mushrooms, Mascarpone & Pecorino* **V**

DESSERTS

Mulled wine poached pears, *with vanilla ice cream* **V**

Christmas pudding, *with brandy cream* **VE**

Panettone bread & butter pudding, *with custard* **V**

V Vegetarian | **VE** Vegan | **GF** Gluten-free

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CELEBRATE THE FESTIVE SEASON

Choose from The Marylebone, The Kensington or The Bloomsbury to celebrate your festivities. Whatever your reason for celebrating, from Thanksgiving to New Year and beyond, we invite you to discover our hotels and their charming neighbourhoods this festive season.

CONTACT US

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

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The Kensington | 109 - 113 Queens Gate, London, SW7 5LP

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