

THE MARYLEBONE

DOYLE COLLECTION • LONDON

PRIVATE DINING MENU

£85 per person

House baked bread & Irish butter **V**

STARTERS

Burrata with pesto, heritage tomatoes, pitted kalamata olives, pomegranate and ciabatta crisps **V**

Chapel & Swan Suffolk smoked salmon with dill crème fraîche, lemon and Guinness bread

Salmon ceviche with avocado, fresh pineapple, chilli, crispy corn and leche de Tigre

Sundried tomato and smoked burrata arancini with rocket and pesto dressing **V**

MAINS

Chicken Milanese with capers, rocket, parmesan, fries

Roasted fillet of organic Salmon with asparagus & hollandaise

230g Black Angus grass-fed Ribeye steak béarnaise with chips

Risotto Primavera with lemon, pine nuts and charred spring onion **V/VE**

DESSERTS

Passionfruit and white chocolate parfait with butter biscuit & passionfruit gel **V**

Classic vanilla crème brûlée with shortbread **V**

Espresso crème caramel with coco nib tuille **VE**

Selection of sorbets **VE**

CHEESE

Optional | Supplement of £15.50 per person

La Fromagerie British & Irish cheese selection

Served with apricot biscuits & ale chutney

Selection of Tea & Coffee to compliment dessert

V Vegetarian | **VE** Vegan

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