

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

PRIVATE DINING MENU

£75 per person

House baked bread & Irish butter V

STARTERS

Burrata, rocket, figs, London honey, toasted mixed seed, basil picos V

Tuna ceviche, avocado, fresh pineapple, chilli, crispy corn, leche de tigre

Cauliflower soup, apple, Gruyère cheese straw V

MAINS

Roasted fillet of organic Salmon, tenderstem broccoli, hollandaise

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

Roasted squash & pearl barley risotto, Stilton, sage & toasted pumpkin seeds V/VE

DESSERTS

Ginger stem treacle tart, lemon sorbet V

Classic vanilla crème brûlée, shortbread V

Coconut rice pudding, pickled plum & puff rice VE

CHEESE

Optional | Supplement of £15.50 per person

La Fromagerie British & Irish cheese selection

Served with apricot biscuits and 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