

THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

FESTIVE SET MENU

£75 per person

Please choose one dish per course

STARTERS

Roasted Cauliflower & Chestnut Soup V

Shaved Twineham Grange cheese, crispy sage & brioche croutons

Scottish Cured Smoked Salmon Tartare

Hot smoked salmon, pickled beetroots, crispy capers, yuzu caviar, horseradish crème fraiche

MAINS

Caldecott Farm Free-Range Bronze Turkey

Sage & onion stuffing, maple glazed pigs in blankets, Christmas trimmings

Wild Mushroom Bourguignon Pithivier V/VE

Thyme, Christmas trimmings

DESSERTS

Traditional Christmas Plum Pudding, brandy sauce, candied red currants V

Tiramisu Cheesecake, gingerbread ice cream V

Vegan Black Forest Roulade, blood orange sorbet V/VE

Tea & Coffee with mince pies V

CHEESE SUPPLEMENT

La Fromagerie British Cheese Selection | £15 supplement

Cranberry & orange chutney, toasted seeded crackers

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.

© HotelMarylebone