

# THE MARYLEBONE

THE DOYLE COLLECTION • LONDON

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## PRIVATE DINING MENU

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£85 per person

House baked bread & Irish butter **V**

### STARTERS

Beef Carpaccio

*Mascarpone horseradish, soft cured quail yolk, truffled dressing*

Burrata **V**

*Courgette, asparagus vichyssoise & homemade brioche*

West Coast Scallop

*Roasted coconut curry sauce, celeriac, apple pearl salad*

Confit Duck

*Celeriac, foie gras terrine & cherry dressing*

Scottish Cured Salmon Tartare

*Compressed tomato, soft quail egg, confit shallot caper sauce*

Tuna Tiradito

*Miso roasted onion purée, spicy sweetcorn dressing*

Goat's Cheese Pain d'Épices **V**

*Beetroot salad*

Mushroom Ceviche Tiger's Milk **VE**

*Avocado mousse, chilli cucumber*

Wye Valley Asparagus **VE**

*Tahini miso crème, sunflower seed salsa*

*Please select one option per course, for the whole group*

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**V - Vegetarian | VE - Vegan | GF - Gluten-Free | V/VE - Vegan upon req**

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](#)

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### MAINS

#### MEAT

Roasted Norfolk Cornfed Chicken Breast

*Potato soufflé, mushroom truffle purée, braised leek & chicken jus*

Herdwick Rack of Lamb

*Sweet onion, braised lamb leg, cabbage, pave potato, navarin jus*

Aromatic Crispy Duck Leg

*Pea & broad bean a la Francaise cabbage, fondant potato, miso white chocolate jus*

Sirloin Beef

*Braised beef tongue pie, basil mash, baby onion, tarragon & caper split jus*

Dark Treacle Roasted Fillet of Beef | £10 supplement

*Heritage baby carrot, onion purée, red wine jus*

Herdwick Lamb Loin

*Peas, pickled cucumber, braised lamb shoulder, roasted carrot purée, lamb jus*

Gochujang Honey Glaced Veal Fillet | £10 supplement

*Hay smoke veal cheek gyoza, pea shiso purée, mushroom jus*

Chicken Breast

*Potato fondant, sweet corn, morel mushrooms, pink pepper corn jus*

Beef Short Rib with Parmesan Crust

*Torched tender stem, braised carrot, fondant potato, red wine jus*

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### MAINS

#### FISH

Salmon Brioche on Croute  
*Caviar & butter champagne sauce*

Pan Fried Cod  
*Dill potato croquette, caramelised onion purée, matelote sauce*

Roasted Seabass Fillet  
*Poached lobster, butter beans, lobster bisque*

Black Miso Cod  
*Soba noodles, baby corn, morning glory*

### VEGETARIAN

Pea Ravioli V  
*Stracciatella, truffle purée, fresh peas, courgettes*

Butternut Squash Lasagna V  
*Courgette, tomatoes, asparagus*

Braised Celeriac & Chicken Mushrooms V  
*Tarragon foam, mushrooms jus*

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### DESSERTS

Blueberry Yoghurt Tart  
*Blackberry sorbet, crystallised mint*

Diplomat Millefeuille  
*Strawberry sorbet, coco nib tuille*

Treacle Apple Tart  
*Clotted cream ice cream, pickled plum compote*

Tiramisu Choux au Craquelin  
*Toasted milk ice cream, crispy brandy snap*

Vegan Chocolate Brownie **VE GF**  
*Coconut cream, pineapple salsa*

### CHEESE COURSE

£18.5 supplement per person

La Fromagerie Cheese Selection  
*Coolea, English stilton & Rollright, ale chutney*

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