

# 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

Burrata, beetroot hummus, candied beetroot, orange rocket carte de musica **V**

French onion soup, Gruyère crouton **V**

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

108 Caesar, rosemary croutons, Parmesan, anchovy dressing

### MAINS

Chicken Milanese, capers, rocket, Parmesan and fries

Roasted fillet of organic Salmon, tenderstem broccoli, hollandaise

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

Wild mushroom and Jerusalem artichoke risotto, sage & Twineham Grange cheese **V**

### DESSERTS

Classic lemon meringue pie, raspberry **V**

Classic vanilla crème brûlée, shortbread **V**

Vegan chocolate brownie, blood orange sorbet, 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 and ale chutney

Selection of Tea & Coffee to compliment dessert

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**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