



# Festive

— PACKAGES AND —  
PARTY NIGHTS 2018



## **WELCOME TO THE LONDON MARRIOTT HOTEL COUNTY HALL THIS CHRISTMAS & NEW YEAR**

"It's the most wonderful time of the year". What better way to relish it than gathering friends and family to indulge in the festive revelry occurring at The London Marriott Hotel County Hall this winter.

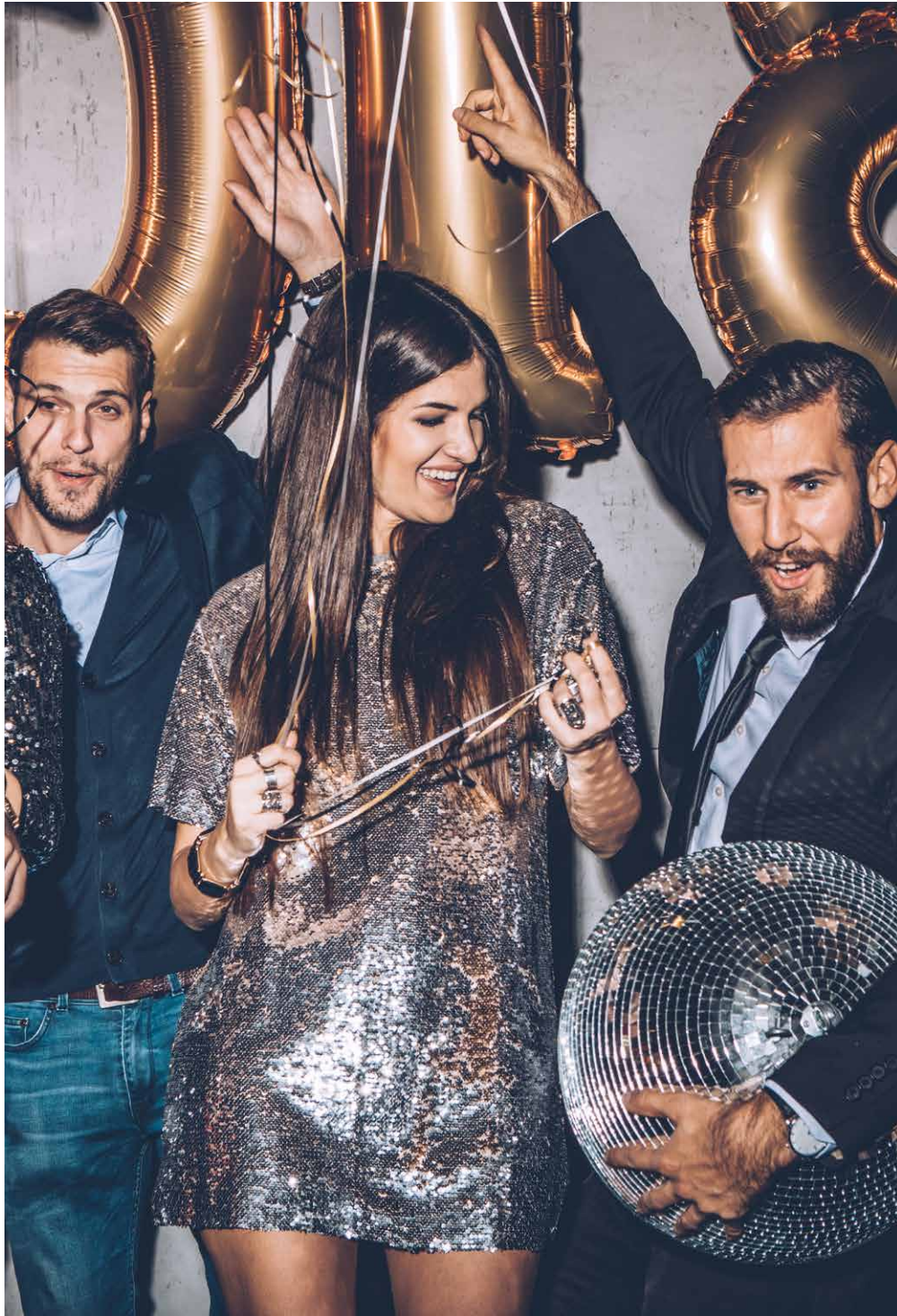
From private parties to Christmas Day carveries we have activities for all ages to delight in. Escape the December shopping extravaganzas in our cosy bars or dance the night away at our New Year's Eve Gala Dinner with spectacular views of the Mayor of London's firework display.

We thoroughly look forward to celebrating with you!

**WITHIN THESE PAGES YOU WILL DISCOVER ALL YOU NEED  
TO KNOW TO MAKE THIS A YEAR TO REMEMBER**

For further details and any questions you  
may have, our teams are available at  
[countyhall.events@marriott.com](mailto:countyhall.events@marriott.com) or call 0207 902 5552





## NEW YEAR'S EVE GALA DINNER

An exclusive invitation to front row seats at the Mayor of London's New Year extravaganza!

With unrivalled views of the London Eye, ring in the New Year with the celebrations as they unfold over the River Thames.

Executive Chef, Jamie Welch, has designed a bespoke menu for the occasion featuring a selection of Gillray's specialities paired with expertly chosen wines.

### LOCATION

Gillray's Steakhouse & Bar  
The Library

### ENTERTAINMENT

Live music until 2am

### TIMINGS

6:30pm - 8pm drinks reception  
8pm - 10pm dinner  
10pm - 11:45pm live music  
12:15am - 2am live music

### DRESS CODE

Black tie

### PRICE

£395 per person

### RECEPTION

Selection of delicious festive canapés

### STARTER

**Red wine braised chicken  
and foie gras terrine**

sloe gin cherries, brioche muffin

### INTERMEDIATE

**Butter poached lemon sole medallion**

baby spinach, truffle, seaweed oil

### MAIN COURSE

**35 day aged O'Shea's slow-roasted beef fillet**

oxtail pie, celeriac, red wine shallot

or

**Baked monkfish 'fish pie'**

pea pudding, caper berries,  
smoked herb potato

### DESSERT

**White chocolate and orange mousse dome**

winter spice crumbs, armagnac ice cream

or

**South of England award winning  
cheese selections**

Tiptree chutney, crackers

If you have a food allergy or intolerance, please inform our team upon making your reservation.  
Vegetarian options available upon request.





## NEW YEAR'S EVE PRIVATE DINING

Celebrate the close of 2018 with your family and friends in our luxurious Grade II listed dining rooms. Enjoy a delicious 3-course dinner surrounded by history whilst the little ones delight in a buffet of their very own with entertainment to keep up the joy to midnight.

### LOCATION

Private dining rooms

### TIMINGS

7:00pm – 8pm drinks reception  
8pm dinner

### DRESS CODE

Smart

### PRICE

£195 per person  
£75 per child 3-12yrs  
Under 3's eat free

## AMUSE BOUCHE

### STARTER

**Red wine braised chicken  
and foie gras terrine**

sloe gin cherries, brioche muffin

### MAIN COURSE

**35 day aged O'Shea's slow-roasted  
beef fillet oxtail pie**

celeriac, red wine shallot

or

**Baked monkfish 'fish pie'**

pea pudding, caper berries, smoked herb potato

### DESSERT

**White chocolate and orange mousse dome**

winter spice crumbs, armagnac ice cream

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## CHRISTMAS DAY LUNCH & DINNER

Christmas Day is a time for family and friends, so why add the pressure of cooking? Join our family in Gillray's Steakhouse & Bar as they dish up all your festive favourites, so you can relax and toast to the season.

### LOCATION

Gillray's Steakhouse & Bar

### DATE

25th December 2018

### TIMINGS

Lunch 1pm - 5pm

Dinner 6pm - 10pm

### DRESS CODE

Smart Casual

### PRICE

Lunch £90 per person,

£49 per child 5-12 yrs

Dinner £65 per person,

£35 per child 5-12 yrs

## STARTERS SELECTIONS

### Bread station

#### Wild mushroom soup

chestnut caramel, pickled radish

#### Woodall's British charcuterie selection

caramelised apple marmalade, pickled onion

#### Cold seafood selection on ice

prawns, oysters, smoked salmon, scallops, mussels, cocktail sauce, sweet chilli, house dressing, champagne & shallot dressing

#### H Forman & Son London cured salmon

beetroot cure, gin & tonic, whiskey cure, London cure

#### Game terrine

soda bread, Tiptree chutney, radish

## FROM THE HOT CARVERY

### Slow-roasted Norfolk turkey

sage and apricot stuffing, trimmings, turkey gravy, cranberry sauce

### 35 day aged O'shea's beef prime rib

confit tomato, charred shallot, peppercorn-cognac sauce

### Herb crusted line caught sea bass

root vegetables stew, sage & white wine cream

### Barley stuffed pumpkin crown

Tunworth cheese, beetroot, rosemary

### Goose fat roasted maris pipers

selection of seasonal vegetables

## DESSERTS SELECTIONS

### County Hall Christmas pudding

cognac custard

### Gillray's signature lemon meringue pie

### Chocolate decadence

chocolate roche, milk chocolate dome, white chocolate mousse

### South of England award winning cheeses

### Coffee and mince pies to finish

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Vegetarian options available upon request.



## CHRISTMAS PARTIES PRIVATE DINING

Planning the office Christmas party? Need a venue for your friends or family to get together this season? Celebrate the festivities in one of our elegant and charming dining rooms, creating the perfect atmosphere for you and your guests.

### CHRISTMAS PACKAGE

Room hire

Glass of mulled wine on arrival

Festive three-course meal

Half a bottle of house wine

Half a bottle of water

Novelties

£95 per person

### FESTIVE MENU ONLY

Excludes room hire

Three-course meal

£55 per person

### STARTER

**Truffled wild mushroom soup**

smoked chestnut, pickled radish

**Gloucester old spot pork and leek terrine**

piccalilli, apple, crackling

**H. Forman hot smoked salmon salad**

baby potato, young spinach, sweet mustard

### MAIN

**Slow-roasted Norfolk turkey breast and leg**

sage & onion stuffing, dripping roast maris piper, glazed winter vegetables, pigs 'n' blankets

**Chapel Down red wine braised short rib**

tomato barley, wilted kale, baby onion, chantanay carrot, natural jus

**Pan fried market fish of the day**

saffron potato, fennel, grilled cauliflower, lemon butter sauce

**Caramelised onion & Rosary**

**goat cheese tart (v)**

pumpkin pudding, toasted seed, pickled brussels sprout leaves

### DESSERT

**County Hall Christmas pudding**

cognac custard

**Tiptree Christmas pudding cheesecake**

winter berries

**Cranberry burnt English cream**

shortbread biscuit

**South of England award winning cheeses**

**Coffee and mince pies to finish**

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## NOES LOBBY

Snuggle up away from the cold this winter in our Noes Lobby Bar. Transport yourself back in time to the days of the debating chambers. Sip on our selection of hot chocolate and accompanying sweets as our associates regale you with stories of the architecture.

Sparkle and surprise your loved ones with champagne and chocolate treats whilst you rest from a day in the city and indulge in the comfort which surrounds you.

Available during the months of November - January

### PRICE

From £5.50

## FESTIVE AFTERNOON TEA WITH FREE-FLOWING BUBBLES

Throughout December we shall be hosting a festive inspired Afternoon Tea in our historical Library. With striking views over the Houses of Parliament and River Thames, sit back and relax in the unique setting amongst the 4000 plus original books from the former library of the Greater London Council.

Indulge in our exclusive Christmas scones, traditional mince pies and gingerbreads.

Whilst the warming, wintery scent of cinnamon, oranges and cloves lull you into a cosy sense, taking you away from the hustle and bustle of the streets of London.

From late November to early January  
Monday - Friday £39 per person  
Saturday - Sunday £41 per person

For menu and full details, please visit:  
[www.thelibraryatcountyhall.com](http://www.thelibraryatcountyhall.com)







MARRIOTT  
LONDON COUNTY HALL

London County Hall, Westminster Bridge Road, London, SE1 7PB



CountyHallLDN



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GillraysSteakhouseandBar



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