



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 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

or

**South of England award winning
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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 - 1am

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

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

cheese crackers

Tiptree chutney

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





MARRIOTT
LONDON COUNTY HALL

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



CountyHallLDN



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GillraysSteakhouseandBar



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