

# 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

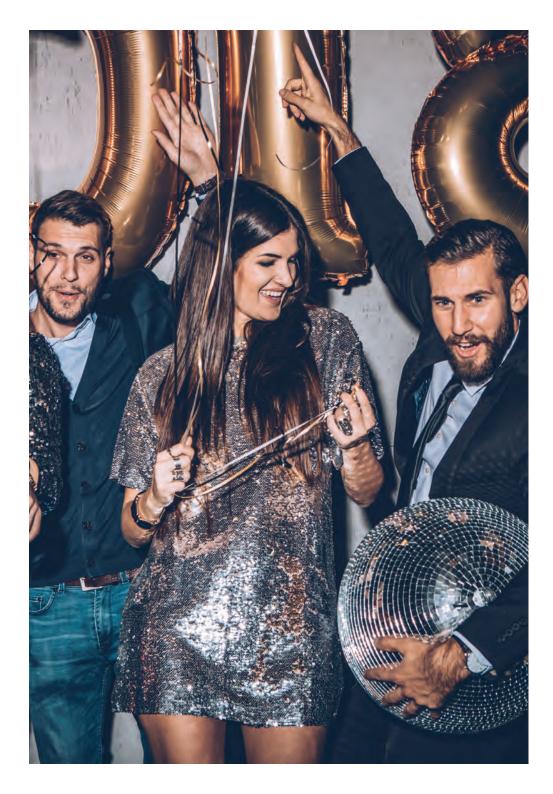
Hotel County Hall this winter.

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 O2O7 9O2 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**

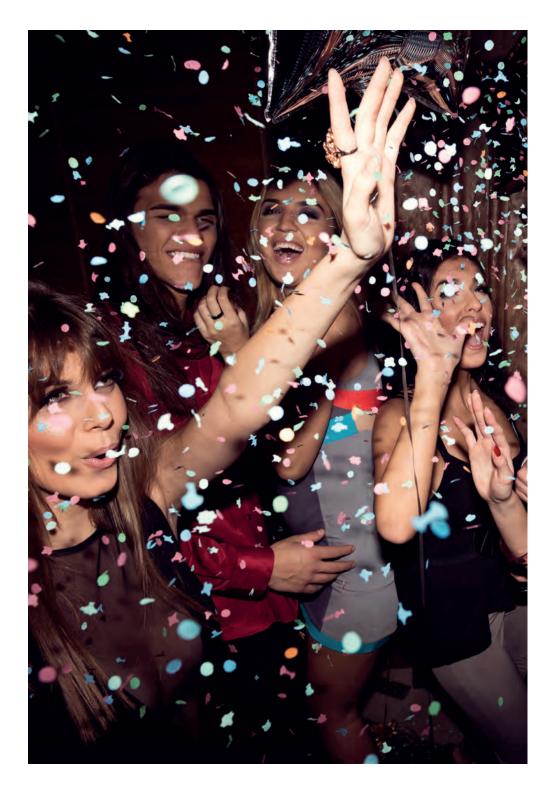
White chocolate and orange mousse dome

winter spice crumbs, armagnac ice cream

or

South of England award winning cheese selections

Tiptree chutney, crackers



### 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

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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





# 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



## 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

### **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





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**f** CountyHallLDN



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