

Nelcome

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

"It's the most wonderful time of the year".

What better way to enjoy it than gathering friends and family to indulge in the festive revelry occurring at the London Marriott Hotel County Hall this winter season.

From private parties to Christmas Day carveries we have activities for all ages to delight in. Escape the December shopping frenzy in our cosy bar or dance the night away at our New Year's Eve Gala Dinner with spectacular views of London's most iconic landmarks.

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 mhrs.lonch.festive@marriott.com or 020 7928 5200



Throughout December we are excited to be hosting a festive inspired Afternoon Tea in our historical Library boasting views over the Houses of Parliament and River Thames.

Sit back and relax in this unique setting amongst the 4,000 plus original books from the former library of the Greater London Council.

Indulge in our home-made Christmas scones, traditional mince pies and gingerbreads.

LOCATION

The Library

TIMING

From late November to early January Monday - Friday 2 - 6pm Saturday - Sunday 12 - 6pm

PRICE

Traditional Afternoon Tea: £49

Champagne Afternoon Tea: £59 Includes one glass of Champagne

Celebration Afternoon Tea: £65 Includes free-flowing Chapel Down sparkling wine for one and a half hours

DRESS CODE Smart Casual

MENU

Selection of savoury finger sandwiches:

Devilled Clarence Court 'Burford Brown' Egg Mayonnaise, Wholegrain Bread The Library Tea Cured Salmon by H Forman & Sons, Beetroot Bread Roasted Norfolk Turkey Breast, Cranberry Butter, Caraway Bread Whipped 'Tunworth', Caramelised Onion Chutney, White Bread

Crayfish Cocktail, Butter Brioche Bun

Buttermilk, Christmas Pudding scones served with 'Tiptree' County Hall Jam, Dorset Clotted Cream, 'Tiptree' Brandy Butter

Selection of festive cakes and pastries: Chocolate Yule Log Cranberry and Redcurrant Cheesecake Mandarin and Egg Nog Tart



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





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.

LOCATION Private Dining Rooms

TIMING Available Monday - Sunday

PRICE

From £95 per person, includes meal, room hire and half a bottle of wine per guest

Pre-Order Required

TO START

Home Smoked Duck, Honey Poached Figs, Whipped Barkham Blue Cheese, Caramelised Walnuts

Bream, Blood Orange and Basil Crudo, Wild Rocket

Roast Spiced Delica Pumpkin, Seeds, Goats Curd, Crispy Sage (V)

FOR MAIN

Turkey Pig 'n' Blanket, Redcurrant and Pecan Stuffing, Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Turkey Jus, Sloe Gin Cranberry Sauce, Gillray's Yorkie

Lemon Thyme Crusted Salmon, Confit Baby Potatoes, Chives, Lilliput Caper Salsa

Swede and Stilton Crumble, Dijon Mustard (V)

FAMILY STYLE SERVED VEGETABLES

Buttered Chantanay Carrots, Tarragon Roasted Brussel Sprout and Bacon Gratin, Chestnut, Sticky Orange Braised Red Cabbage, Tiptree Honey Roasted Parsnips

NEARLY FINISHED

Christmas Pudding Cheesecake, Amaretto Crumbs, Winter Berries

Steamed Clementine Sponge Pudding, Hot Redcurrant Sauce

Espresso Custard Tart, Pistachio

FINISHED Coffee, Mince Pies and Stollen

Alternative Package Available:

3 courses plated lunch or dinner From £55 per person includes meal and room hire. Same menu choice for all guests

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

hristmas Day

Christmas Day is a time for family and friends, so why not take time out to enjoy it? 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 2021

TIMINGS Lunch 1 - 5pm Dinner 6 - 10pm

DRESS CODE Smart casual

PRICE Lunch & Dinner £99 per adult £49 per child 5-12 yrs

TO START

H Forman & Son Whiskey Cured Salmon, Beetroot and Horseradish, Mustard Crème Fraiche, Blini's

Home Smoked Duck, Honey Poached Figs, Whipped Rosary Goats Cheese, Pinenuts

Burrata, Roasted Squash, Chilli, Caramelised Walnut and Pumpkin Seeds, Sage (V)

FOR MAIN

Turkey Pig 'n' Blanket, Redcurrant and Pecan Stuffing, Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Turkey Jus, Sloe Gin Cranberry Sauce, Gillray's Yorkie

O' Shea's 35 Day Dry Aged Sirloin Steak (250g), Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Beef Jus, Gillray's Yorkie

Hot Kedgeree Scotch Duck Egg, Smoked Haddock, Lemon and Coriander

Truffle Cauliflower Pithivier, Leek and Smoked Cheddar Fondue (V)

FAMILY STYLE SERVED VEGETABLES

Buttered Chantanay Carrots, Tarragon Roasted Brussel Sprout and Bacon Gratin, Chestnut Sticky Orange Braised Red Cabbage, Tiptree Honey Roasted Parsnips, Celeriac and Swede Smash

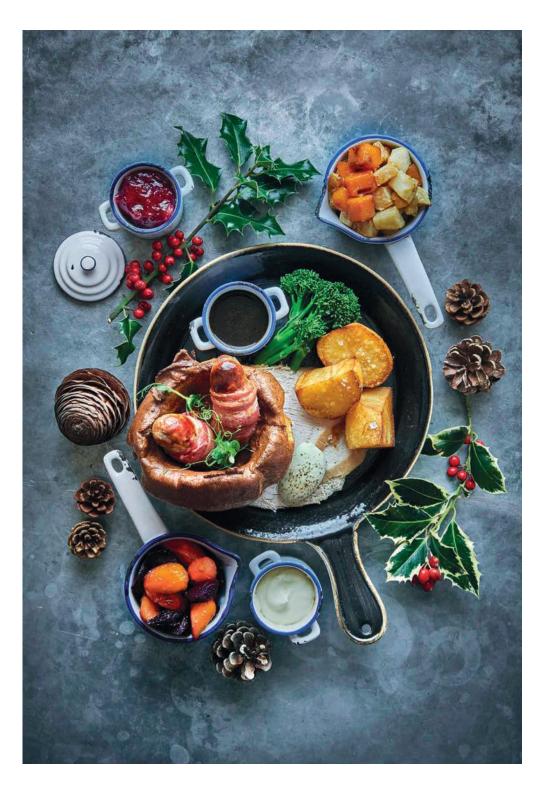
NEARLY FINISHED Crispy Christmas Pudding Balls, Amaretto Crumbs, Brandy Butter Ice Cream

Christmas Mess, Winter Mulled Berries, Spiced Cream, Meringue

South of England Award Winning Cheese, Grapes, Chutney, Artisan Crackers

FINISHED Coffee, Mince Pies and Stollen

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New Jear's Cue

PRIVATE DINING

Celebrate the close of 2021 with your family and friends in our luxurious Grade II listed dining rooms. Enjoy a delicious three course dinner surrounded by history whilst the little ones delight in a menu of their very own.

LOCATION Private Dining Rooms

TIMINGS 7 - 8pm Drinks Reception 8pm Dinner

PRICE From £175 per adult & £95 per child 3-12yrs

DRESS CODE Dress to impress/smart TO START Steak Tartare, Confit Duck Egg Yolk, Pickle Mayonnaise, Beef Dripping Croutons

IN THE MIDDLE Lobster and Crayfish Cocktail, Bloody Mary Sauce, Avocado Espuma

FOR MAIN Pan Fried Venison Medallion, Slow Braised Haunch, Roasted Red Onion, Gratin Potato, its own Jus

NEARLY FINISHED Champagne White Chocolate Panna Cotta, Strawberry Custard Creams

FINISHED Coffee, Truffles

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



New Jear's Cue

GALA DINNER

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

Indulge in this wonderful feast whilst enjoying London's most iconic landmarks.

TIMINGS

7 - 8pm Champagne Receptionwith canapés8 - 10pm Dinner10pm - 2am Live music

DRESS CODE Black Tie

PRICE From £350 per person

Over 18s only

TO START Steak Tartare, Confit Duck Egg Yolk, Pickle Mayonnaise, Beef Dripping Croutons

IN THE MIDDLE Lobster and Crayfish Cocktail, Bloody Mary Sauce, Avocado Espuma

FOR MAIN Pan Fried Venison Medallion, Slow Braised Haunch, Roasted Red Onion, Gratin Potato, its own Jus

NEARLY FINISHED Champagne White Chocolate Panna Cotta, Strawberry Custard Creams

FINISHED Coffee, Truffles

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