Home
MARYLEBONE
BAR & NATURAL KITCHEN

Christmas
EVENT PACK

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Home
MARYLEBONE
BAR & NATURAL KITCHEN

An introduction... we take great pride in what we cook and how we cook it. Not all ingredients are created equal! We can proudly say our locally sourced produce is the best around and would like to take this opportunity to thank our tireless suppliers for providing what our customers want, when they want it.

This year's festive feast, by Executive Chef Alberto, is his finest hour, full of flavor and passion only found in the heart of an artisan as excited about great food now as he was when he started 35 years ago in the back streets of Napoli selling panzerotte he made in his family home.

No perfect meal is complete without the perfect drink. Our handmade infusions need no introduction or big up. They make our cocktails unique and endlessly delicious. Way too many choices to list so all we say is whatever your taste, we can make it happen.

Celebrate with us and make good memories with the people you love.

CHRISTMAS PARTY MENU

3 COURSES - £48 PER PERSON

CANAPES SERVED ON ARRIVAL

STARTERS

Roasted prince squash and chestnut soup
Warm London baked sour dough and Kentish butter

Gamberoni Tigers
Giant prawns butterflied and marinated tiger prawns with fresh dill, garlic, lemon and sea salt. Red pepper mojo

Escalivada
Simply clay grilled Mediterranean vegetables, yellow pepper tapenade and fused olive oil, toasted Parisian Campagna

Mulled Brisket
Slow cooked in red wine, winter spices and chipotle, served with whipped Philly cheese and horseradish

MAIN COURSES

Smoked Turkey Schnitzel
Pig & cranberry balls, bashed new potatoes, tender stem broccoli, lemon hollandaise

280g Sirloin steak - supplement £10
28-day aged sirloin, steakhouse deli chips, peppery watercress

Roasted root Wellington
Spinach and potato champ, green beans, gravy

Salmon Brochette
House marinated, seared tender stem broccoli, corn relish, chimichurri

DESSERTS

Sticky toffee pudding
Vanilla bean gelato, sticky butterscotch sauce

Pecan pie
Mixed winter berry compote, crème Chantilly

Lemon sorbet
Palate cleansing lemon sorbet served in skin

SET OR CANAPE MENU MUST BE PRE-ORDERED NO LATER THAN 15 DAYS IN ADVANCE. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL PARTIES. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS ARE PRESENT. DUE TO THE UNPRECEDENTED AVAILABILITY OF INGREDIENTS, SOME MENU ITEMS MAY OCCASIONALLY BE UNAVAILABLE - WE ENDEAVOR TO ACCOMMODATE WITH A SUITABLE ALTERNATIVE. PLEASE CONTACT US IF YOU HAVE ANY DIETARY REQUIREMENTS.

FESTIVE CANAPES
£33 PER PERSON

THIS MENU IS AVAILABLE FOR GROUPS OF OVER 10

SEVERN & WYE HOT SMOKED SALMON
TOASTED PARISIAN CAMPAGNA, WHIPPED FETA

CAULIFLOWER WINGS V
SWEET AND SOUR KOREAN GLAZE WITH CANADIAN MAPLE

GAMBERONI TIGERS
BUTTERFLIED AND MARINATED TIGER PRAWNS WITH FRESH DILL, GARLIC LEMON, DIJON AND SEA SALT, RED PEPPER MOJO

PIGS IN BLANKETS
HONEY AND CRISPY ROSEMARY

BAMBOOZLED PORK BELLY
GRANNY SMITH & CHILLI MARMALADE

PANZANELLA TOMATO BRUSCHETTA
SOURDOUGH CROUTES

LEMON SNAP CHICKEN
FLAME GRILLED WITH GINGER, GARLIC AND CORIANDER

CHARRED CORN COBBLERS
CHILLI AND GARLIC BUTTER

ADD YOUR DESSERT FOR £5

BROWNIE & PECAN PIE PLATTER
WINTER WARMING SWEET BITES

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DRINKS PACKAGES

BRONZE PACKAGE £175
2 BOTTLES OF PROSECCO
2 BOTTLES OF HOUSE WINE
10 BOTTLES OF BEER

SILVER PACKAGE £280
2 BOTTLES OF PROSECCO
4 BOTTLES OF HOUSE WINE
20 BOTTLES OF BEER

GOLD PACKAGE £420
3 BOTTLES OF PROSECCO
6 BOTTLES OF HOUSE WINE
30 BOTTLES OF BEER

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