



A MERRY MANDEVILLE CHRISTMAS

THE FESTIVE SEASON 2025

M

THE MANDEVILLE
LONDON









A MERRY *MANDEVILLE* CHRISTMAS

Nowhere is quite as magical as London at Christmas time, brimming with festive charm. The Capital loves to celebrate the festive season, as do we at The Mandeville Hotel. It's a time to fall in love with London again. The Christmas lights, specialty shops, vibrant decorations, Christmas fayres, shopping, and more. The best part? At The Mandeville Hotel in Marylebone, we are at the centre of it all.

Wander the ever-popular Marylebone High Street in all its glory, the glistening Selfridges with its endless entertainment, and of course Bond Street with its picture-worthy Christmas lights, ready to indulge all your Christmas shopping. It's a time to stock up on Christmas gifts at London's finest stores, enjoy family days out in Hyde Park at Winter Wonderland and revel in the best of London's theatre.

From festive dining menus to Christmas afternoon tea, New Year's parties to luxurious overnight stays, we guarantee you a merry time filled with delicious menus, expert cocktails, and the most comfortable beds to rest after all of London's Christmas excitement. Build memories that will last a lifetime this Christmas.

TIMINGS

Lunch 12:00pm - 4:00pm

Afternoon Tea 12:00pm - 5:30pm

Dinner 5:30pm - 11:00pm

Bar - Open until Midnight

Christmas menus available from 1st November 2025 - 31st January 2026



CHRISTMAS PACKAGES

PACKAGE 1

Food only

2 courses - £49.00 | 3 courses - £65.00

PACKAGE 2

Food, half bottle of house wine, half bottle of mineral water

2 courses - £67.00 | 3 courses - £79.00

PACKAGE 3

Food, half bottle of house wine, half bottle of mineral water, glass of
champagne on arrival

2 courses - £79.00 | 3 courses - £95.00

PACKAGE 4

Food, half bottle of house wine, half bottle of mineral water, glass of
prosecco on arrival

2 courses - £75.00 | 3 courses - £89.00

AT THE BAR

Unlimited house drinks:

3 hours - £60.00 per person

THEMED PARTIES

From £1,100.00 per party

It's never too early or late to start planning your Christmas event and we're here, with a plethora of great Christmas party ideas, from your Christmas prop hire to event management, to make it a night to remember and completely stress-free.

To discuss your requirements or for further information about our Christmas themed party options, equipment hire or adding any entertainment package, please contact our sales team at sales@mandeville.co.uk

Christmas bookings available from
1st November 2025, until 31st January 2026

Prices are per person and inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.



CHRISTMAS PARTY MENU

2 courses - £49.00 per person | 3 courses - £65.00 per person

For enquiries or to book your event or accommodation, please contact:
T: +44 (0) 207 935 5599 E: sales@mandeville.co.uk

*Vegetarian, Vegan options and other dietary requirements available on request. Prices are inclusive of VAT, a discretionary service of 12.5% will be added to your bill.

STARTER

Grilled scallops

With cauliflower purée, chilli chorizo and pea compôte (GF, DF)

Chicken, duck liver and orange parfait

With caramelised red onion relish and toasted brioche

Smoked salmon and beetroot tartare

Lemon crème fraîche and ceviche of cucumber (GF)

Parsnip rösti with velvet feta

With harissa and caramelised red onion (GF)

Roasted celeriac soup

With toasted almonds (GF)

MAIN COURSE

Roast Norfolk turkey

Steamed sprouts, carrots, roast potatoes, Yorkshire pudding, sage and onion stuffing, pigs in blankets, cranberry sauce, turkey gravy

Grilled ribeye steak (GF)

Roast peppers, vine tomato, red onion, wild mushrooms, fondant potato and red wine sauce

Baked stone bass (GF, DF)

Ratatouille vegetables, sundried tomato pesto, mango and pineapple salsa

Sweet potato, mushroom and polenta stack (VG)

Wilted spinach and blue cheese dressing

(Vegan option available)

Supplements £6.50

Grilled asparagus | Sautéed spinach | Tenderstem broccoli | Jersey royal new potatoes | Rocket and parmesan salad

DESSERT

Christmas pudding

Brandy custard, plum jam and redcurrants

Toffee crunch pie

With Belgian chocolate sauce

Baked Christmas fruit cheesecake

With spiced clotted cream

Apple and blackberry crumble (VG)

Raspberry sorbet

Selection of artisan British cheeses

Figs, pear chutney and crackers

FESTIVE VINTAGE AFTERNOON TEA

Date
15 Nov 2025 - 04 Jan 2026

Festive Vintage Afternoon Tea
£49.00 per person

Time
12 noon to 5.30 pm daily

With a glass of Champagne
£59.00 per person

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SWEETS

Chocolate orange cheesecake

Citron meringue tart

Mango and passion fruit torte

Mini macarons

Mini mince pies

SAVOURY

Golden-crust ed fish cakes with tartar sauce

Mini Yorkshire pudding with turkey gravy and thyme jus

Smoked salmon, dill and cream cheese tart

Toasted mini brioche topped with heritage tomato,
mozzarella and pesto

Coronation chicken sandwich on granary bread

Orange-scented and plain scones
served with Devon clotted cream and strawberry jam

Selection of fine loose-leaf tea

The background of the entire page is a festive photograph of a Christmas dinner table. In the foreground, two elegant crystal glasses, a flute and a coupe, are partially filled with a light-colored beverage. The table is set with white plates, silverware, and small decorative items like a sprig of holly and a small gold bell. In the background, a Christmas tree is visible, its branches covered in warm, glowing lights that create a bokeh effect. The overall atmosphere is warm and celebratory.

FESTIVE CANAPÉS MENU

£4.50 per canapé

Suggested number of canapés is six per person for a drinks reception.

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SAVOURY

Chicken liver pâté on toasted brioche with onion marmalade

Blinis with smoked salmon, cream cheese and red caviar

Melon and Parma ham skewers

Mini rosemary tartlet filled with ratatouille and Parmesan *

Herb-crusted arancini with saffron aioli *

Mini vegetarian pizza *

Salmon and leek quiche with black fish roe and dill

Mini beef burgers

Crispy vegetable tempura with sweet soy dip **

Mini cucumber cups with guacamole (GF, DF) **

Vegetable spring rolls **

Duck spring rolls

Ginger-spiced lamb kofta dumplings with mint yoghurt

Fish fingers with homemade tartar sauce

Mini goat's cheese and caramelised onion tart *

Mini Yorkshire pudding with turkey and jus

SWEET

Mini mince pies

Mini chocolate truffle torte

Mini chocolate cups with mousse

Assorted sweet petits fours

Fruit skewers

* Vegetarian ** Vegan



CHRISTMAS DAY & BOXING DAY MENU

2 courses - £49.00 per person

3 courses - £65.00 per person

Including a glass of house champagne

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STARTER

Creamy lobster bisque

Steamed lobster, black caviar on toasted sourdough

Seared scallops

Peas and mint velouté, sesame seaweed
and balsamic glaze (GF, DF)

Chicken and apricot pressing

With pickled beetroots, cress and brioche croûte (DF)

Roast celeriac soup

Pomegranate and toasted almonds

Roast vegetable and feta tart

Burrata

Smoked aubergine mash, balsamic glaze, cherry tomato
and basil oil

MAIN COURSE

Roast Norfolk black turkey

Steamed sprouts, carrots, roast potatoes, sage and onion
stuffing, bread sauce, cranberry sauce, turkey gravy

Pan-fried seatrout

Chorizo, peas, shallot fricassee, parmentier potatoes, green
garlic sauce

Roast sirloin of beef

Steamed sprouts, carrots, roast potatoes, Yorkshire
pudding, pigs in blankets and jus

Tofu and pimento pepper-stuffed Savoy cabbage roulade

Smoked tomato broth and basil oil (V, VG, GF, DF)

Supplements £6.50

Grilled asparagus | Sautéed spinach | Tenderstem broccoli
Jersey royal new potatoes | Rocket and parmesan salad

DESSERT

Christmas pudding

With brandy custard and plum jam

Chocolate Amaretto delight

Cranberry pie

Winterberry cheesecake

Selection of Artisan British cheeses

Figs and pear chutney and crackers




NEW YEARS EVE MENU

£70.00 per person
including a glass of house champagne

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STARTERS

Haricot bean and Jerusalem artichoke chowder
(GF, DF, VG)

Home-cured horseradish, lime, dill and coriander-marinated salmon (GF, DF)
With cucumber spaghetti

Seared scallops (GF)
Saffron risotto, blood orange segment and citrus vinaigrette

Little and Cull chicken liver and brandy parfait
Quince jelly, red pepper jam and sourdough croûte

Black figs and herbed Goat's cheese salad (GF)
Orange segment and pomegranate vinaigrette

MAIN COURSE

Roast beef fillet steak (GF)
Saffron mash, banana shallots, confit wild mushroom, asparagus and merlot jus

Grilled halibut (GF, DF)
On a bed of ratatouille, bouillabaisse broth, aioli and pan-fried prawns

Orange and honey-glazed duck breast (GF, DF)
Sweet potato nage, candy beetroot, kumquat, purple sprouting broccoli and Grand Marnier sauce

Mushroom stroganoff (GF)
With wild rice, sour cream and cocktail gherkins

DESSERT

Butterscotch and chocolate cheesecake
Toffee sauce and chocolate pearls

Honey-roast figs and almond tart
With raspberry sorbet

Trio of chocolate torte
Crumbled meringue and chocolate shards

Selection of British cheese
With figs, pear chutney and crackers







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FOR ENQUIRIES, TO BOOK YOUR EVENT OR ACCOMMODATION
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MANDEVILLE PLACE, MARYLEBONE, LONDON W1U 2BE UK
WWW.MANDEVILLE.CO.UK