



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 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 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

From £41 per person

DRESS CODE

Smart Casual

MENU

Selection of savoury finger sandwiches Plain and cranberry scones served with Tiptree County Hall Jam and Dorset Clotted Cream Selection of festive cakes and pastries







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

STARTER

Roasted butternut squash soup,

toasted pumpkin seeds, chilli crème fraiche, sage crisps

OI

Confit of 'Gressingham' duck leg terrine,

orange poached figs, pistachio crumb, toasted brioche

or

'Chapel and swan'

hot smoked salmon salad, beetroot carpaccio, shaved fennel, sour cream, lemon, dill, dark rye toasts

or

Mulled wine poached pears,

whipped 'Oxford' blue cheese, peppery leaves, caramelised pecans

MAINS

Roasted Norfolk turkey breast leg,

cranberry and pecan nut pie, dripping roasted maris pipers, glazed seasonal vegetables, pancetta wrapped chipolatas, natural pan gravy

or

Slow-braised beef goose skirt steak,

garlic and thyme fondant potato, celeriac puree, glazed seasonal vegetables, forest mushroom stew, Yorkshire pudding

or

Billingsgate market fish of the day,

crushed baby potatoes, chives, citrus roasted baby fennel, Lilliput capers and green salsa

or

Roasted chestnut, baby leaf spinach and 'Oxford' blue cheese parcel,

creamed leeks, glazed seasonal vegetables

DESSERT

County Hall Christmas pudding,

brandy butter ice cream

or

Tiptree Christmas pudding cheesecake,

mulled wine spiced berry compote

or

Mandarin and eggnog tart,

rum poached pear

or

South of England award winning cheese

(supplement £7 per person), artisan crackers, Muscat grapes, Tiptree chutney

Tiptree Mini Mince Pies

COFFEE TO FINISH



Christmas Day CARVERY

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 2019

TIMINGS

Lunch 1 - 5pm Dinner 6 - 10pm

DRESS CODE

Smart casual

PRICE

Lunch & Dinner £89 per adult £45 per child 5-12 yrs

HORS D'OEUVRES

Bread station - twisted sour dough, beetroot and spelt bread, onion loaf

Ham hock, parsley and butter bean terrine,

piccalilli, pickles, cornichons, crab apple jelly

Crayfish cocktail,

avocado puree, marinated heirloom tomato, shaved fennel, iceberg, Gillray's cocktail sauce

H Forman & Son cured salmon (beetroot cure, gin & tonic cure, London cure) lemon, Lilliput capers, watermelon, basil crème fraiche. blinis

Mulled wine poached pears,

whipped 'Oxford' blue cheese, peppery leaves, caramelised pecans

SOUP

Roasted butternut squash soup,

toasted pumpkin seeds, chilli crème fraiche, sage crisps

HOT CARVERY

Roasted Norfolk turkey,

nettle and smoked bacon stuffing, pigs 'n' blankets, natural pan gravy, cranberry sauce

35 day aged O'shea's whole sirloin of beef, signature Yorkshire pudding, horseradish sour cream, natural pan gravy

Smoked haddock and tiger prawn pie, leek fondue, mature cheddar mash potato

Beetroot and buckwheat risotto,

'rosary' goats cheese, caramelised baby beets, garden peas

Dripping roasted Maris Pipers, orange glazed Chantanay carrots, balsamic and pear cider braised red cabbage, cauliflower, truffle and cheese bake, toasted almond and chilli tossed tenderstem broccoli, maple roasted parsnips

DESSERTS

County Hall Christmas pudding,

cognac custard, brandy butter

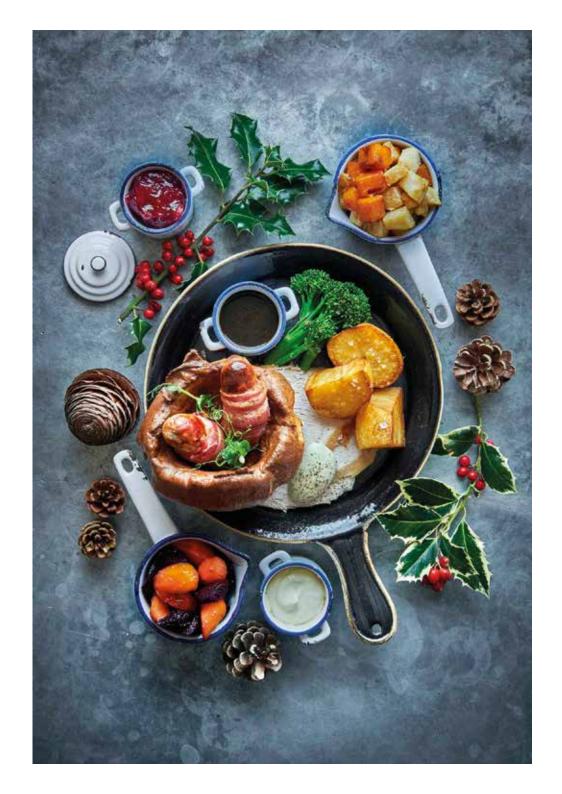
Christmas mess, cranberry meringue, white chocolate, orange and cinnamon whipped cream, berry compote

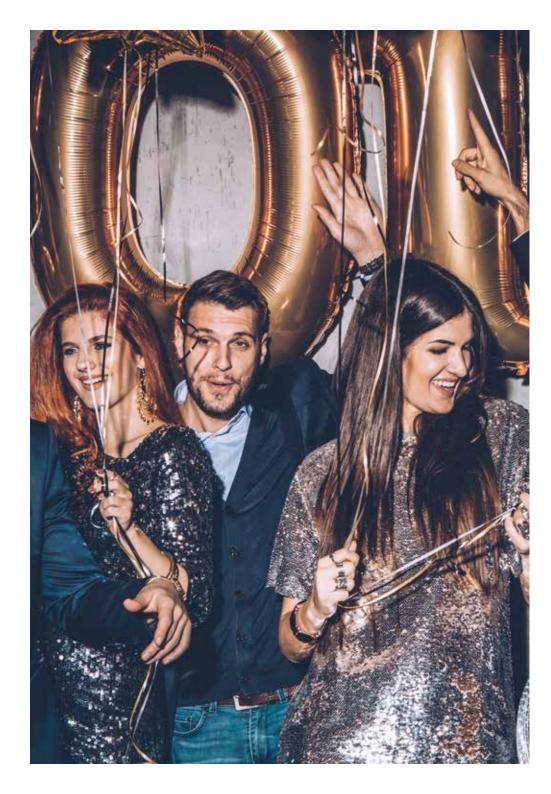
Chocolate yule log

South of England award winning cheese selection, Muscat grapes, Tiptree chutney, artisan crackers

Tiptree Mini Mince Pies

COFFEE TO FINISH





New Jean's Eve M CLUB LOUNGE

If you want to catch THAT firework display, but you don't fancy fighting your way through the crowds, how about joining us for an exclusive countdown to 2020 in the M Club Lounge. Here you can experience all the pops and bangs with breath taking views the River Thames and Houses of Parliament and a G&T or two in hand.

For an evening of celebrating the past year and seeing in the start of a new one, we've pulled out all the stops to ensure this is a night you will never forget.

Our dedicated team will be available throughout the evening to serve you the finest selection of beverages from our open bar, teamed with unforgettable canapés and cheese boards curated by our Executive Chef Jamie Welch.

Dance the night away to a live DJ set with the best popular music. You have the opportunity to ring in the New Year by viewing the spectacular fireworks display from Westminster Bridge at midnight, and then end the night with live entertainment in Gillray's Bar from 12.30am onwards.

LOCATION

M Club Lounge

DATE

31st December 2019

TIMING

8.30pm Arrival Open bar, canapés and live DJ set 12.30 - 2am Live music in Gillary's Bar

PRICE

From £195 per person Over 18s only

DRESS CODE

Glamorous

INCLUDES

Open bar Hot and cold canapés Cheese board selection Live DJ set

Mew Gear's Eve

PRIVATE DINING

Celebrate the close of 2019 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 buffet of their very own with a live magician to keep up the spirits to midnight.

LOCATION

Private Dining Rooms

TIMINGS

7 - 8pm Drinks Reception 8pm Dinner

PRICE

Early bird booking: £250 per adult & £95 per child 3-12yrs available till 22 September 2019

DRESS CODE

Dress to impress/smart

STARTER

Slow cooked duck terrine, cranberry jam, pistachio crumble

MAINS

42 day aged O'shea's beef medallion

(exclusive to County Hall), tiger prawn and lobster pie, thyme butter roasted fondant potato, braised baby leeks, tarragon butter sauce

DESSERT

Marbled raspberry and white chocolate truffle dome, pink Champagne, orange crisp

CHEESE BOARD STATION
South of England award winning cheese selections, Tiptree chutney, crackers,

Cheese selection: Lyburn Oak Smoked, Lyburn Stoney Cross, Tunworth Brie, Barkham Blue, Rosary Goats Cheese





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.

TIMINGS

7 - 8pm Champagne Reception 8 - 10pm Dinner 10 - 11.45pm Live music 12.30 - 2am Live music

DRESS CODE

Black Tie

PRICE

Early bird booking: £450 per person available till 22 September 2019

Over 18s only

STARTER

Slow cooked duck terrine, cranberry jam, pistachio crumble

INTERMEDIATE H Forman & Son gin and tonic cured salmon.

basil compressed watermelon, lime, pickled cucumber

MAIN

42 day aged O'shea's beef medallion (exclusive to County Hall),

tiger prawn and lobster pie, thyme butter roasted fondant potato, braised baby leeks, tarragon butter sauce

DESSERT

Marbled raspberry and white chocolate truffle dome, pink Champagne, orange crisp

CHEESE BOARD STATION South of England award winning cheese selections, Tiptree chutney, crackers.

Cheese selection: Lyburn Oak Smoked, Lyburn Stoney Cross, Tunworth Brie, Barkham Blue, Rosary Goats Cheese

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

Room packages

To make your festive celebrations exceptional, book and stay at London Marriott Hotel County Hall. Whether you are looking for a luxury festive break for two, or a family experience, our stylish and comfy rooms and suites will ensure you have a peaceful night's sleep.

For New Year's Eve, we invite you to start 2020 with a bang, as we host a New Year celebration to remember. Make a night of it and choose to enjoy either one of our New Year's Eve dining packages and an overnight stay in one of our luxury rooms and suites.

PRICE

Package rates are available from £1,850 including VAT.

For those looking to enjoy the New Year's Eve celebrations in London, room rates are available from £1,350 per night and include exclusive tickets to view the stunning Mayor of London fireworks display.

To book your stay or for further information about the hotel, visit marriottcountyhall.co.uk





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

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