



THE MANDEVILLE
LONDON

A MERRY *MANDEVILLE* CHRISTMAS



2026 FESTIVE SEASON



The page is decorated with gold Christmas ornaments and stars. At the top center, there is a gold cone-shaped ornament. To its right, a gold snowflake ornament hangs from a thin gold line. On the right side, a large gold faceted Christmas ball hangs from a thin gold line. The page is framed by a thin gold border with gold star-shaped ornaments at the corners and midpoints.

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 – £52.00 / 3 courses – £69.00

PACKAGE 2

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

2 courses – £72.00 / 3 courses – £85.00

PACKAGE 3

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

2 courses – £84.00 / 3 courses – £99.00

PACKAGE 4

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

2 courses – £80.00 / 3 courses – £95.00

AT THE BAR

Unlimited house drinks:

3 hours - £65.00 per person

THEMED PARTIES

From £1,100.00 per party

It's never too early or too late to start planning your Christmas event, and we're here with a wealth of great Christmas party ideas — from 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 any entertainment package, please contact our sales team at sales@mandeville.co.uk

Christmas bookings available from 1st November 2026 until 31st January 2027

Lunch 12.00 pm – 4.00 pm
Dinner 5.30 pm – 11.00 pm

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 - £52.00 per person | 3 courses - £69.00 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.

STARTERS

Little and Cull chicken liver

Brandy parfait, fig relish, quince jelly and toasted brioche bread

Pan-seared scallops

Sesame seaweed, green pea and red pepper compote (GF, DF)

Smoked salmon tartare

avocado and rösti potato, lemon crème fraîche, ceviche of capers and gherkins (GF)

Chargrilled aubergine

quinoa roulade, harissa hummus, pomegranate and whipped ricotta (GF)

Roasted butternut squash

Green apple chowder (GF, DF)

MAIN COURSE

Roast Norfolk turkey

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

Grilled sirloin steak

Wok-tossed bell peppers, red onion, cherry tomato, fondant potato and red wine sauce (GF, DF)

Grilled darne of salmon

Herb-roasted spuds, steamed green beans, lemon and dill cream sauce (GF)

Savoury lattice stuffed with chargrilled halloumi

Spinach, courgette, bell peppers in creamy marinara sauce (V on request)

Lentil and vegetable nut roast

Roast potatoes, carrots, sprouts, smoky basil tomato sauce (V, VG, GF)

DESSERT

Christmas pudding

Brandy custard, plum jam and redcurrant

Chocolate nougat secret

Rich chocolate sauce and Chantilly cream

Essential passion fruit cheesecake

Summer fruit berry compôte

Warm pear and almond tart

Vanilla ice cream (V on request)

Dark chocolate and cherry tart

Fruit coulis, raspberry sorbet (GF, DF)

Selection of artisan British cheeses

Fig, pear chutney and crackers



FESTIVE VINTAGE AFTERNOON TEA

£49.00 per person | £59.00 per person including a glass of champagne

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SAVOURY



Devonshire crab and salmon cake
with lemon crème fraîche

Coronation chicken sandwich
with mango chutney in granary bread

Smoked salmon tart
with lime, dill and caper butter

Truffled egg mayo and chives
on beetroot bread

Cucumber and cream cheese
on charcoal bread

SWEET

Mini red velvet slice

Yuzu cheesecake

Mini piña colada delight

Chocolate fudge cake

Mini mince pies



Orange-scented and plain buttermilk scones
*Dorset clotted cream and
Tiptree strawberry jam*

SELECTION OF
FINE LOOSE-LEAF TEAS





CHRISTMAS AND BOXING DAY MENU

Including a glass of house Champagne
2 courses - £55.00 per person | 3 courses - £70.00 per person

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STARTERS

Seared scallops

Cauliflower velouté with sesame seaweed and balsamic glaze (GF)

Chicken and wild mushroom pressing

Apricot compote and brioche en croûte

Grilled English asparagus

Sauce gribiche and golden breadcrumbs

Prawn cocktail in Marie Rose sauce

Baby gem lettuce and avocado (GF)

Bruschetta with avocado hummus

Sautéed exotic wild mushrooms and cherry tomato (V, VG)

Lobster velouté

Steamed lobster, caviar and sourdough croûte

MAINS

Roast Norfolk turkey

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

Pan-seared salmon

Parmentier potatoes, steamed mangetout and green garlic sauce (GF)

Roast 28-day aged striploin of beef

Steamed sprouts, carrots, roast potatoes, Yorkshire pudding, pigs in blanket and jus (V on request)

Smoked tofu, leek and roasted squash baton

Confit of shallots, tomato broth and basil oil (V, VG, GF)

SUPPLEMENTS 6.50

Sautéed spinach

Tenderstem broccoli

Jersey Royal new potatoes

Rocket and Parmesan salad

DESSERTS

Christmas pudding

Brandy custard, figs and plum jam

Chocolate lava cake

Belgian chocolate drizzle and vanilla ice cream (V on request)

Irish cream cheesecake

Toffee sauce, summer berry fruit compôte

Dark chocolate and cherry tart

Melody of raspberry and exotic fruit coulis (GF, DF)

Selection of artisan British cheeses

Fig, pear chutney and crackers



KID'S CHRISTMAS AND BOXING DAY MENU

2 courses - £28.00 per child | 3 courses - £35.00 per child

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STARTERS

Panko-crumbed chicken goujons

Chunky chips

Prawn cocktail with Marie Rose sauce

Crisp baby gem lettuce

Melon fan

Mixed berry compôte, mint and honey

Tomato soup

Rustic focaccia

MAIN COURSE

Turkey crown

Chestnut stuffing, pigs in blanket, Yorkshire pudding, roast potatoes, carrots and gravy

Grilled salmon

Mash, peas and lemon cream sauce

Roast beef

Yorkshire pudding, pigs in blanket, roast potatoes, carrots, peas and gravy

Macaroni and cheese

DESSERT

Christmas pudding

Brandy custard, plum jam and redcurrant

Sticky toffee pudding

Ice cream

Trio of desserts

Red velvet slice, yuzu cheesecake and chocolate fudge cake



NEW YEAR'S MENU

£75.00 including a glass of Moët & Chandon

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STARTERS

Haricot beans

Jerusalem artichoke chowder (GF)

Devon crab and prawn salad

Tabasco, crème fraîche, baby gem and avocado salsa (GF)

Pan-seared scallops

Pea and mint velouté, crispy chorizo, lemongrass oil and balsamic glaze (GF)

Duck, green peppercorn and orange pâté

Quince jelly, red pepper jam and sourdough croûte (DF)

Beetroot carpaccio

Burrata, mizuna leaves, balsamic reduction and basil oil (GF)

MAINS

Roast beef fillet steak

Saffron mash, banana shallots, confit wild mushroom, asparagus and Merlot jus (GF)

Pepper pan-fried halibut steak

Soya bean and green tomato ragout, baby leeks and miso crème fraîche (GF, DF)

Orange and honey-glazed duck breast

Sweet potato nage, kumquat, purple broccoli and Grand Marnier sauce (GF, DF)

Lentil and vegetable nut roast (GF)

Mushroom and herb sauce

DESSERTS

Chocolate amaretto parcels

Chantilly cream and chocolate shards

Winterberry cheesecake

Raspberry fruit compote

Black Forest gâteau

Whipped cream and redcurrant

Mocha secret

Crumbled meringue and chocolate shards

Selection of British cheeses

Fig, pear chutney and crackers



FESTIVE CANAPÉS MENU

£4.50 per canapé

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

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Chicken liver pâté on toasted brioche and 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, 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 tartare sauce

Mini goat's cheese and caramelised onion tart

Mini Yorkshire pudding with turkey and jus

Mini mince pies



Mini chocolate truffle torte

Mini Irish cheesecake

Assorted sweet petits fours

Chocolate fudge cake









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FOR ENQUIRIES, TO BOOK YOUR EVENT OR ACCOMMODATION
PLEASE CONTACT OUR EVENTS TEAM:

SALES@MANDEVILLE.CO.UK

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WWW.MANDEVILLE.CO.UK