



MARRIOTT  
LONDON MARBLE ARCH

# EVENTS MENU

A light gray topographic map background with contour lines and various geometric shapes like squares and triangles scattered across it.

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# BANQUET MENU

PRICES FROM £45 PER PERSON

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## APPETISERS

CREATE YOUR APPETISER

Choose your ingredient

- Chicken
- Poached salmon
- Goat's cheese

Choose your base salad

- Avocado, heirloom tomato, rocket, olives
- Cos lettuce, Parmesan, croutons
- Roast vegetables

Choose your dressing

- Honey & mustard vinaigrette
- Caesar dressing
- White balsamic dressing
- Port wine vinaigrette

## PLATED

Pressed ham hock

*Leeks, peas, mustard, watercress*

Poached salmon

*Cucumber, shallots, pickles*

Apple & celeriac salad

*Soft egg, walnuts*

Goat's cheese

*Heritage beetroot, basil*

Shaved duck salad

*Orange, soaked raisins, celeriac slaw*

Poached chicken salad

*Crispy bacon, egg, mustard dressing*

Severn & Wye smoked salmon

*Pickle cream, dill, toasts*

## SOUP

Cream of celeriac, potato & sage

Cream of vegetable

*Thyme croutons*

Roast squash & pumpkin soup

Cream of tomato

*Basil oil*

**LONDON MARRIOTT MARBLE ARCH**

134 GEORGE STREET | W1H 5DN | T. +44 (0) 207 723 1277

meetings imagined

# CHOOSE YOUR MAIN COURSE

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## MAIN COURSES

### Sirloin of beef

*Yorkshire pudding, horseradish  
crème fraîche*

### Chicken supreme

*Pancetta, leeks, roast shallots*

### Low & slow short rib of beef

*Crispy onions*

### Pork fillet

*Crispy sage & onion, caramelised pear*

### Breaded chicken escalopes

*Thyme, mustard*

### Sea bass

*Spinach, barley*

### Rump of English lamb

*Pressed shoulder*

## PLATED VEGETARIAN

### Caramelised onion tart

*Goat's cheese, fig, cress*

### Tagliatelle

*Pecorino, sun-blushed tomato, basil*

### Roast heritage vegetables

*Barley, herbs, mint hummus*

## POTATOES & VEGETABLES

### Choose your potatoes

Roast potatoes, thyme & sea salt

Potato gratin, caramelised onion

### Hash potatoes

*Leeks, parsley*

### Cream potato

### Sweet potato

*Tarragon, garlic*

### Choose your vegetables

### Tender stem broccoli

*Garlic, capers, shallots*

### Savoy cabbage

*Pancetta*

### Caramelised Celeriac

### Carrots

*Honey, butter, parsley*

### Rosemary roast butternut squash

Leeks, peas & pancetta

Fine beans & shallots

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## DESSERTS

### Sticky toffee pudding

*Vanilla ice-cream*

### Raspberry crème brûlée

*Shortbread*

### Chocolate marquise

*White chocolate sauce*

### Blueberry cheesecake

*Vanilla tuille, blueberry coulis*

### Dark chocolate tart

*Orange crème Anglais*

### Vanilla panna cotta

*Strawberries, basil, shortcake*

### Clementine tart

*Clotted cream*

### Regional cheese

*Cheddar, blue, creamy*

*Celery, water biscuits, chutney*

## COFFEE

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# SANDWICH LUNCH

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Selection of sandwiches

Oven baked crusty flavoured baguettes or soft wraps

French fries or crisps

Selection of 4 salads

Selection of miniature sweets

# CANAPES MENU

6 ITEMS PER PERSON AT £15

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## MEAT

Chicken tikka on naan bread  
Parma ham, rocket & parmesan  
Honey & mustard glazed chorizo  
Pate & red onion jam  
Asparagus & Beef Mustard Roulade  
Mini Lamb Koftas  
Pork Belly, soya & maple glazed

## FISH

Mini Devonshire Crab Cakes  
Tiger prawns Marie rose  
Salmon teriyaki  
Marinated fresh tuna  
Mini Catch of the day, Mango salsa  
Filo wrapped prawns

## VEGETARIAN

Vegetable spring roll  
Cream cheese & pea croquette  
Tomato & Raspberry soup  
Smoked Applewood cheese, pear chutney  
Quail eggs Florentine  
Goat cheese & onion jam  
Cherry tomato & chives cream cheese

## SOMETHING SWEET

Mini chocolate trifle cups  
Lemon tart, fresh berry  
Eaton mess  
Mini apple crumble  
Mini blue berry cheese cake

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# FINGER FOOD

SELECTION OF WRAPS OR CIABATTA ROLLS WITH VARIOUS FILLINGS AND 4 SALADS FROM £25 PER PERSON

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Falafel & tahini dip  
Lamb Kofta, mint yoghurt  
Basil, garlic & pepper chicken skewers  
Selection of dim sum, chilli soya dip  
Tempura vegetable, sweet chilli sauce  
Bacon & herb roll  
Teriyaki salmon, oriental dip  
Mini plaice goujons  
Cajun potato wedges, salsa & sour cream  
Mini Cajun chicken burger  
BBQ spare ribs  
Chicken yakatori  
Crispy spiced prawns, green chutney  
Coleslaw  
Chicken & cream cheese croquette, garlic aioli  
Tomato & buffalo mozzarella, ciabatta slice  
Asparagus & beef roulade, grain mustard glaze  
Crisp pita, olives & hummus  
Fresh fruit platter  
Caramel Éclairs  
Mini Tiramisu  
Mini Victoria Sponge  
Mini Apple Crumbles  
Mini chocolate cakes