



Christmas PARTIES

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

Alternatively, for those looking to book the ultimate destination for a festive celebration, the historic Library at County Hall is available for private hire. As availability is highly limited, we advise enquiring as early as possible by contacting our team.

TIMING

Available Monday - Sunday

PRICE

From £125 per person, which includes a welcome drink, meal, room hire, half a bottle of wine per guest and tea, coffee and petits fours to finish.
(Same menu choice for all guests)

Alternative Package Available:

Semi-private and group dining options are available with a 3-course meal served in Gillray's. Contact our team for additional details.

Pre-Order Required

TO START

Slow Cooked Duck Leg Terrine, Orange, Date and Pistachio Salad

Crayfish and Prawn Cocktail, Horseradish Sour Cream, Beetroot Bread Chard

Roast Spiced Delica Pumpkin, Seeds, Goats Curd, Crispy Sage (V)

FOR MAIN

Turkey Pig 'n' Blanket, Red Currant and Pecan Stuffing, Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Turkey Ju, Sloe Gin Cranberry Sauce, Gillray's Yorkie

Char-Grilled Sirloin Steak, Fondant Chips, Confit Vine Cherry Tomatoes

Pan Fried Sea Bass, Confit Baby Potatoes, Chives, Lilliput Caper Salsa

Swede & Stilton Crumble, Dijon Mustard (V)

FAMILY STYLE SERVED VEGETABLES

Buttered Chantany Carrots, Tarragon Roasted Brussel Sprout and Bacon Gratin, Chestnut

Sticky Orange Braised Red Cabbage
Tiptree Honey Roasted Parsnips
Celeriac and Apple Smash

NEARLY FINISHED

Christmas Pudding Cheesecake, Amaretto Crumbs, Winter Berries

Steamed Clementine Sponge Pudding, Hot Red Currant Sauce

Christmas Trifle, Mulled Wine Berry Jelly, Cinnamon Custard, Brandy Cream, Candied Pecans

FINISHED

Coffee, Mince Pies and Stollen

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

Christmas Day

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 2022

TIMINGS

Lunch 1 - 5pm
Dinner 6 - 10pm

DRESS CODE

Smart casual

PRICE

Lunch & Dinner from £130 per adult
£49 per child 5-12 yrs

TO START

H Forman & Son Whiskey Cured Salmon, Candy and Golden Beetroot, Mustard Crème Fraiche, Blini's

Slow Cooked Duck Leg Terrine, Orange, Date and Pistachio Salad

Burrata, Roasted Squash, Chilli, Caramelised Walnut and Pumpkin Seeds, Sage (V)

FOR MAIN

Turkey Pig 'n' Blanket, Redcurrant and Pecan Stuffing, Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Turkey Jus, Sloe Gin Cranberry Sauce, Gillray's Yorkie

O' Shea's 35 Day Dry Aged Sirloin Steak (250g), Goose Fat Roasted Maris Pipers, Chapel Down Red Wine and Beef Jus, Gillray's Yorkie

Hot Kedgeree Scotch Duck Egg, Smoked Haddock, Lemon and Coriander

Truffle Cauliflower Pithivier, Leek and Smoked Cheddar Fondue (V)

FAMILY STYLE SERVED VEGETABLES

Buttered Chantarray Carrots, Tarragon Roasted Brussel Sprout and Bacon Gratin, Chestnut Sticky Orange Braised Red Cabbage, Tiptree Honey Roasted Parsnips, Celeriac and Swede Smash

NEARLY FINISHED

Crispy Christmas Pudding Balls, Amaretto Crumbs, Brandy Butter Ice Cream

Christmas Knickerbocker Glory, Brandy Ice Cream, Mulled Berries, Spiced Cream

South of England Award Winning Cheese, Grapes, Chutney, Artisan Crackers

FINISHED

Coffee, Mince Pies and Stollen

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



New Year's Eve

FAMILY CELEBRATION

Celebrate the close of 2022 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 menu of their very own.

LOCATION

Private Dining Rooms

TIMINGS

7 - 8pm Welcome Drink
8pm Dinner

PRICE

From £250 per adult
& £125 per child 3-12yrs

DRESS CODE

Dress to impress/smart

TO START

Steak Tartare, Confit Duck Egg Yolk, Pickle Mayonnaise, Beef Dripping Croutons

FOR MAIN

Pan Fried Venison Medallion, Slow Braised Haunch, Roasted Red Onion, Gratin Potato, its own Jus

NEARLY FINISHED

Champagne White Chocolate Panna Cotta, Strawberry Custard Creams

FINISHED

Coffee, Truffles

VEGAN MENU

TO START

Marinated and Pickled Vegetable Salad, Avocado Espuma

FOR MAIN

Pan Fried Globe Artichoke Medallion, Fondant Potato, Baby Leeks, Wild Garlic Aioli

NEARLY FINISHED

Lemon Curd Meringue Shortbread, Winter Berries

FINISHED

Coffee, Dark Chocolate Truffles

CHILDREN'S BUFFET

Breaded Chingers (chicken goujons), Cheesy Garlic Bread, Crispy Squid, Meatball Spaghetti, Pepperoni Pizza, Vegetable Pie, Chips, Cauliflower Cheese

Chocolate Brownie, Fresh Cut Fruits

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





New Year's Eve

GALA DINNER

Executive Chef, Jamie Welch, has designed a bespoke menu for the occasion featuring a selection of Gillray's specialities paired with expertly chosen wines.

Indulge in this wonderful feast whilst enjoying London's most iconic landmarks and revel in the much-anticipated return of the London Fireworks.

TIMINGS

7 - 8pm Champagne Reception with canapés

8 - 10pm Dinner

10pm - 2am Live music and fireworks

DRESS CODE

Black Tie

PRICE

From £395 per person

Over 18s only

TO START

Steak Tartare, Confit Duck Egg Yolk, Pickle Mayonnaise, Beef Dripping Croutons

IN THE MIDDLE

Lobster and Crayfish Cocktail, Bloody Mary Sauce, Avocado Espuma

FOR MAIN

Pan Fried Venison Medallion, Slow Braised Haunch, Roasted Red Onion, Gratin Potato, its own Jus

NEARLY FINISHED

Champagne White Chocolate Panna Cotta, Strawberry Custard Creams

FINISHED

Coffee, Truffles

VEGAN MENU

TO START

Marinated and Pickled Vegetable Salad, Avocado Espuma

IN THE MIDDLE

Cauliflower and Truffle Soup

FOR MAIN

Pan Fried Globe Artichoke Medallion, Fondant Potato, Baby Leeks, Wild Garlic Aioli

NEARLY FINISHED

Lemon Curd Meringue Shortbread, Winter Berries

FINISHED

Coffee, Dark Chocolate Truffles

If you have a food allergy or intolerance, please inform our team upon making your reservation. Vegan 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 2023 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.

For those looking to enjoy the New Year's Eve celebrations in London, special room packages are available online.

To book your stay or for further information about the hotel, visit [marriottcountyhall.com](https://www.marriottcountyhall.com)



Terms and Conditions: Please be advised that all advance purchase rates are charged prior to guest's arrival to the hotel. This rate is non-refundable or changeable.