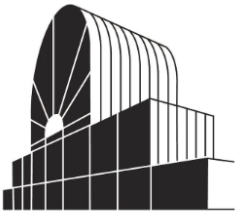
Marlon's



— FESTIVE DINING MENU —

THREE COURSES £39 PER PERSON

STARTERS

Chicken Tenders, Cranberry Mayonnaise Ripple

Pigs In Blankets with London Honey & Wholegrain Mustard (GF)

Mushrooms on Toasted Sourdough with Chilli Oil, Watercress & Chives (VE)

MAINS

Roast Turkey
Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprouts, Sherry Jus & Cranberry Sauce (Gf)

Confit Duck Leg
Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprouts, Sherry Jus & Cranberry Sauce (Gf)

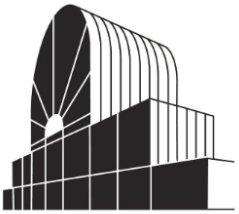
Mushroom Wellington
Glazed Carrots & Parsnips, Roast Potatoes, Charred Brussel Sprout & Vegan Gravy (Vegan) (Gf)

DESSERTS

Apple Crumble, Cinnamon- & Custard

Sticky Toffee Pudding with Vanilla Ice Cream (VE)

Marlon's



THE GREAT EXHIBITION

— FESTIVE BUFFET MENU —

TIER ONE
£19.9 PER FESTIVE PERSON

Mini Venison Burgers or Plant Burgers (VE)(GF available)
Mac-N-Cheese with three Cheeses (V)
Chicken Tenders, Cranberry Mayonnaise Ripple
Cranberry and Vanilla Coleslaw (VE) (GF)
Corn Chips, salsa Mexicana, chile con queso, sour cream & jalapenos (GF) (V)
Seasonal Green Salad with Chive Dressing (VE)(GF)
French fries with garlic Aioli (VE)(GF)

TIER TWO
£24.9 PER FESTIVE PERSON

Includes everything from **Tier One** plus the following

Smoked Salmon, Horseradish & Capers on Bruschetta
Pigs in blankets with London Honey and Wholegrain Mustard
Roasted Beetroot and Citrus Dressed Leaves (VE) (GF)

TIER THREE
£29.9 PER FESTIVE PERSON

Includes everything from **Tier Two** plus the following

Tempura Haddock with Durban Curry Aioli **(GF)**
Pork and caramelised onion sausage roll
Roasted Hasselback Potatoes, Garlic Aioli (VE)(GF)

Add Ons-

Charcuterie Board £70
with three artisan meats and three cheeses for 10 people

Buffalo Chicken Wings £50
With blue cheese dressing and pickle for 10 People

Desserts per head £4.5
Mince pies
Chocolate brownie bites