



AT THE CONNAUGHT

INSPIRATION MENU

All prices are inclusive of VAT at the prevailing rate

All prices are in Pounds Sterling

Please note a discretionary service charge of 12.5% will be added

INSPIRATION MENU

“Maldon” oyster tartare, caviar from Sologne,
chilled velouté of white bean from Béarn

Terrine of duck foie gras from les Landes confit in mulled wine,
Christmas chutney

White bean ravioli,
confit cod, Taggiasche olive, Iberico lomo, garlic émulsion,

Black and creamy Carnaroli Acquerello rice,
line-caught calamari sautéed with confit tomato and chorizo,
slightly bitter jus with parsley, Parmigiano Reggiano foam

Roasted pavé of seabass,
creamy marinère of mussels, girolles and baby leaves of spinach,
perfumed with ginger and lemongrass

Roasted venison with Jamaican pepper,
celeriac purée, “champignons de Paris”, glazed onions and lardons,
civet sauce, Stilton émulsion

Our selection of fine seasonal cheeses

Crystallized ginger panna cotta,
pear jelly, clafoutis biscuit and pear granite

Venezuelan Carupano chocolate cream,
sorbet and hot chocolate sauce

£115 PER PERSON