



DECK THE HALLS

[CLICK FOR CHRISTMAS 2021](#)



THE CONNAUGHT

'TIS THE SEASON TO BE JOLLY

Click "View" to discover each of our sample menus for the 2021 festive season:

FESTIVE AFTERNOON TEA

Jean-Georges at The Connaught
[VIEW >](#)

FESTIVE MENU DU JOUR

Jean-Georges at The Connaught
[VIEW >](#)

CHRISTMAS EVE DINNER

Jean-Georges at The Connaught
[VIEW >](#)

Hélène Darroze at The Connaught
[VIEW >](#)

CHRISTMAS DAY LUNCH

Jean-Georges at The Connaught
[VIEW >](#)

Hélène Darroze at The Connaught
[VIEW >](#)

CHRISTMAS DAY DINNER

Jean-Georges at The Connaught
[VIEW >](#)

Hélène Darroze at The Connaught
[VIEW >](#)

NEW YEAR'S EVE DINNER

Jean-Georges at The Connaught
[VIEW >](#)

Hélène Darroze at The Connaught
[VIEW >](#)

CHRISTMAS, AS IT SHOULD BE

BEAUTIFULLY REFINED AND UTTERLY JOYFUL

This year, allow us to bring you the most perfect Christmas imaginable at The Connaught.

Rich culinary tradition is conjured up on a plate at our three Michelin-starred restaurant Hélène Darroze at The Connaught. Festive menus with a twist are served in Jean-Georges at The Connaught, overlooking the twinkling lights of Mount Street.

We take care of every detail, so you can completely relax and enjoy this magical time with your loved ones. There's simply nothing quite like it.

FESTIVE AFTERNOON TEA

JEAN-GEORGES AT THE CONNAUGHT
24 NOVEMBER - 3 JANUARY 2021 MENU

**BEGIN WITH A GLASS OF LAURENT PERRIER
CHAMPAGNE OR A FESTIVE MOCKTAIL**

A SAVOURY BOUCHE

FINGER SANDWICHES

Cucumber & Greek Yogurt

Lime, mint

Truffle Egg

Free range eggs, truffle mayonnaise

Scottish Smoked Salmon

Avocado, wasabi, yakitori glaze, seaweed butter

Roast Turkey & Chestnut

Butternut squash, chestnut mayonnaise, herb butter

Fig & Goat's Curd

Spiced fig, candied orange, goat's curd

SCONES

Plain & Wholemeal Raisin Scones

Strawberry jam

Spiced orange marmalade

Cornish clotted cream

PASTRIES

Orange & Hazelnut

Orange mousse, hazelnut praliné cinnamon shortbread

Chestnut & Blackberry

Almond tart, blackberry cream, chestnut purée

Coconut & Macadamia

*White chocolate & coconut ganache, macadamia
sponge, roasted macadamia*

Ginger & Nougat

*Candied nut & honey mousse, almond sponge,
candied ginger*

70% Dark Chocolate

Spiced chocolate crémeux, caramelised dried nuts

**AFTERNOON TEA WITH CHAMPAGNE OR A FESTIVE
MOCKTAIL AND A TREAT TO TAKE HOME £75 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL
A TREAT TO TAKE HOME £37.50 PER CHILD**

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

*Whilst we will do all we can to accommodate guests with food intolerances and
allergies, we are unable to guarantee that dishes will be completely allergen-free.*

Please note this menu is subject to change.

CLICK TO BOOK

< BACK

NEXT >

FESTIVE MENU DU JOUR

JEAN-GEORGES AT THE CONNAUGHT
30 NOVEMBER -24 DECEMBER 2021 MENU

IMPERIAL OSCIETRA GOLD CAVIAR

Yellow fin tuna, crispy brioche

HAMACHI & SPROUT SALAD

Avocado, soy chilli dressing

TRUFFLE CRUSTED SALMON

Apple, celeriac, black truffle vinaigrette

ROAST BRONZE TURKEY & HAM

Traditionally garnished, cranberry sauce

MONT BLANC

Chestnut mousse, blackcurrant sorbet, meringue

FIVE COURSE LUNCH & DINNER MENU

£95 PER PERSON

Children's and a la carte menu also available.

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Please note this menu is subject to change.

[CLICK TO BOOK](#)

CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT SAMPLE MENU

CAVIAR

"Kristal" - Amur River

"Perle Blanche" oyster, white coco bean from Béarn

LOBSTER

Phil Trebilcock - Cornwall

Tandoori spices, carrot, citrus, coriander

VENISON

Wales

"Wellington", quince, chestnut, "Poivrade sauce"

BRILLAT-SAVARIN

France

Black truffle, herbs, frisée salad

CHOCOLATE

Macaé - Brazil

Earl grey tea, bergamot

FIVE COURSE MENU £225 PER PERSON

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.

[CLICK TO BOOK](#)

CHRISTMAS DAY LUNCH & DINNER

JEAN-GEORGES AT THE CONNAUGHT SAMPLE MENU

AMUSE-BOUCHE

Egg toast Caviar
Imperial Oscietra Gold

STARTERS

Mushroom & pine nut salad
Pickled musrooms, tarragon dressing

Hamachi Sashimi
Habanero vinaigrette, herbs

Yellowfin Tuna tartare
Fennel salad, yuzu, mustard dressing

Foie Gras "Marzipan"
Quince & Reisling purée, pistachio, almond

Beef & truffle carpaccio
Truffle cheese fritters

MAINS

Roast Bronze turkey & ham
Traditionally garnished, cranberry sauce

'Prince de Dombes' duck
Baby turnips, sautéed Foie Gras, red wine Amaretto

Cornish grilled turbot
Lemon & turmeric emulsion, baby herb salad

Truffle crusted salmon
Apple, celeriac, black truffle vinaigrette

White truffle risotto
Parmesan

DESSERTS

Christmas log
Orange mousse, almond & cinnamon sponge, mandarin sorbet

Raspberry & coconut
Coconut meringue, raspberry & ginger compote, coconut sorbet

Dark chocolate
Tonka cremeux, chocolate mousse, milk chocolate, tonka ice cream

Chocolate fondant
Vanilla ice cream, chocolate streusel

FOUR COURSE MENU £225 PER PERSON

Children's menu also available.

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.

[CLICK TO BOOK](#)

CHRISTMAS DAY LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT SAMPLE MENU

CAVIAR

"Kristal" – Amur River
Hass avocado, oyster, dill

FOIE GRAS

Robert Dupérier – Les Landes
Black truffle, chestnut, pumpkin, buddha hand

TURBOT

The Ajax – Cornwall
Coco bean, clams, seaweed, Vin jaune d'Arbois

CAPON

Arnaud Tauzin – Les Landes
Black truffle, celeriac, "Albufera sauce"

BRILLAT-SAVARIN

France
Black truffle, herbs, frisée salad

CHESTNUT

Ardeche - France
Quince, cranberry

SIX COURSE MENU £325 PER PERSON

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.

[CLICK TO BOOK](#)

CHRISTMAS DAY DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT SAMPLE MENU

LOBSTER

Phil Trebillcock – Cornwall
Salsify, black trumpet, tarragon

FOIE GRAS

Robert Dupérier – Les Landes
Black truffle, chestnut, pumpkin, buddha hand

SEABASS

The Ajax – Cornwall
Coco bean, clams, seaweed, Vin jaune d'Arbois

BRILLAT-SAVARIN

France
Black truffle, herbs, frisée salad

CHOCOLATE

Manjari – Madagascar
Red grapefruit, basil

FIVE COURSE MENU £225 PER PERSON

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.

[CLICK TO BOOK](#)

NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT SAMPLE MENU

CAVIAR

Krystal – Amur River
Seaweed, potato, champagne, oyster

FOIE GRAS

Andignac – Les Landes
Sancho pepper, pear, koji rice, sake

SCALLOP

Davy Price – Scotland
Pumpkin, black truffle, Parmigiano Reggiano

TURBOT

Stella Marris – Cornwall
Black truffle, calçot, dill

VENISON

Wales
"Wellington", quince, chestnut, "Poivrade sauce"

BRIILLAT-SAVARIN

France
Black truffle, herbs, frisée salad

CITRUS FRUIT

Bâches – France
Douglas fir, vanilla

CHOCOLATE

Tainori – Dominican Republic
Sobacha, ginger

EIGHT COURSE MENU £360 PER PERSON

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.

[CLICK TO BOOK](#)

NEW YEAR'S EVE DINNER

JEAN-GEORGES AT THE CONNAUGHT MENU

OSCIETRA CAVIAR

Crème Fraîche Beignet

DIVER SCALLOPS & TRUFFLE

Hazelnuts, sherry vinegar

TAGLIATELLE

Winter black truffle, Parmesan

CORNISH SEA BASS

Spicy herb emulsion, tender celeriac

WAGYU BEEF TENDERLOIN

Crackling potatoes, spicy Béarnaise

70% DARK CHOCOLATE

Passion fruit jelly, tonka mousse, cacao nibs sorbet

SIX COURSE MENU

£195 PER PERSON

À la carte menu also available

All prices are in Pounds Sterling.

Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

We will require prepayment of £95 per person upon making reservation which will be non-refundable after. Please note this menu is subject to change.

CLICK TO BOOK



THE CONNAUGHT

HOW TO BOOK CHRISTMAS & NEW YEAR DINING

TO MAKE YOUR RESERVATION

HÉLÈNE DARROZE
AT THE CONNAUGHT

T +44 (0)20 3147 7200
E helenedarroze@the-connaught.co.uk

JEAN-GEORGES
AT THE CONNAUGHT

T +44 (0)20 7107 8861
E dining@the-connaught.co.uk

THE GIFT OF LUXURY

Give someone a taste of The Connaught with one of our gift vouchers this festive season.

BUY NOW

THE CONNAUGHT
CARLOS PLACE MAYFAIR
LONDON W1K 2AL

T +44 (0)20 7499 7070
E info@the-connaught.co.uk
W the-connaught.co.uk