

# CHRISTMAS DAY LUNCH & DINNER

**JEAN-GEORGES AT THE CONNAUGHT**  
**25 DECEMBER**

## AMUSE BOUCHE

Eggs Toast Caviar  
*Imperial Oscietra Gold, Herbs*

## STARTERS

Holstein Beef Carpaccio  
*Black Truffle & Comté Cheese Fritters*

Or

Goat Cheese & Potato Terrine  
*Bitter Leaf Salad, Black Truffle*

Or

Hamachi Sashimi  
*Clementine Wasabi, Yuzu & Elderflower Gel*

Or

Seared Foie Gras  
*Granny Smith Apple Puree, Dashi Foam*

## MAINS

Roast Norfolk Turkey  
*Traditionally Garnished, Cranberry Sauce*

Or

Steamed Cornish Seabass  
*Celeriac Tartar Sauce, Warm Brussel Leaf Salad, Black Truffle*

Or

Roasted Venison Loin  
*Quince & Madeira Wine Condiment, Tenderstem Broccoli, Blue Cheese Foam*

Or

Wild Mushroom Risotto  
*Aged Parmesan Cheese, Herbs, Lemon Zest*

## DESSERTS

Christmas Pudding  
*Cognac Custard*

Or

Chocolate Tartlet  
*Gingerbread Caramel, Madagascan Vanilla Emulsion*

Or

Chestnut Christmas Log  
*Hazelnut Meringue, Mandarin-Timut Pepper Sorbet*

## FOUR COURSE MENU £290 PER PERSON

Children's menu also available

*Full pre-payment will be taken on 8<sup>th</sup> December, non-refundable thereafter. Please note a discretionary service charge of 15% 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 credit card details to be provided upon booking. We maintain a 48 hour cancellation policy. Please note this menu is subject to change.*