

CHRISTMAS DAY MENU

THE CONNAUGHT GRILL LUNCH & DINNER 25 DECEMBER

AMUSE BOUCHE

Warm 'Deviled' Eggs
Imperial Oscietra Caviar, Sourdough Croutons

STARTERS

Roasted Cornish Scallop
Brussel Sprouts, Smoked Bacon, Grainy Mustard Sauce

Or

Sauté Foie Gras
Sour Cherries, Candied Pistachios, White Port Gelée

Or

Baby Leek Vinaigrette
Roasted Hazelnuts, Black Truffle

MAIN

Served with Traditional Garnishes, Cranberry Compote & Bread Sauce

Norfolk Turkey Crown
Chestnut & Apricot Stuffing, Traditional Gravy

Or

Cornish Turbot
Potato Dumpling, Espelette Pepper

Or

Smoked Celeriac Wellington
Wild Mushroom Duxelle & Black Truffle Jus

DESSERTS

Christmas Pudding
Cognac Custard

Or

Baked Alaska
Milk Chocolate, Chestnut, Blackcurrant

Or

Crêpes Suzette
Flamée au Grand Marnier, Gingerbread Milk Ice Cream

THREE COURSE MENU £300 PER PERSON

*Full pre-payment will be taken on 8th 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.*