



Deck the halls



THE CONNAUGHT

'TIS THE SEASON TO BE JOLLY

Click "View" to discover each of our sample menus for the 2025 festive season.

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CHRISTMAS, AS IT SHOULD BE

BEAUTIFULLY REFINED & 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 and the intimate Connaught Grill.

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
18 NOVEMBER - 1 JANUARY 2026
(EXCLUDING 25 DECEMBER)

**BEGIN WITH A GLASS OF BILLECART-SALMON BRUT,
BILLECART-SALMON ROSÉ, BLANC DE BLANC,
PRESTIGE CHAMPAGNE OR A FESTIVE MOCKTAIL.**

AMUSE BOUCHE

Honey Squash
Spiced Quince, Clementine, Ricotta Foam

SANDWICH SELECTION

Cucumber & White Sesame Cream
Wasabi, Lemon Balm, Lime Zest, White Bread

St. Ewe Rich Yolk Egg
Winter Black Truffle, Grain Mustard, Granary Bread

Scottish Smoked Salmon
Golden Beetroot & Lemon Cream, Cardamom, Brown Bread

Norfolk Bronze Turkey
Chestnut Cream, Cranberry Sauce, White Bread

Slow Cooked Beef Brisket
Horseradish, Caramelised Onion Jam, Brown Bread

SCONES

Plain & Wholemeal Raisin Scones
Strawberry & Cranberry Jam
Citrus & Earl Grey Tea Marmalade
Cornish Clotted Cream

PASTRIES

Orange Cheesecake
Almond Spounge, Orange Confit

Chestnut Éclair
Blackcurrant Jam, Vanilla Curd, Meringue

76% Dark Chocolate Tartlet
Spiced Caramel, Gingerbread Cream, Pecan Crunch

Christmas Bauble
Mango Compoté, Vanilla & Ginger Mousse

Pistachio Christmas Tree
Pain De Gènes, Whipped Pistachio, Yuzu & Mandarin Jam

DESSERT

Chocolate Fondue

Gingerbread Biscuit

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A
FESTIVE MOCKTAIL £108-£150 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL
£57 PER CHILD**

*All prices are in Pounds Sterling.
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.
Please note this menu is subject to change.*

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FESTIVE MENU DU JOUR

**JEAN-GEORGES AT THE CONNAUGHT
LUNCH & DINNER**

**28 NOVEMBER - 1 JANUARY 2026
(EXCLUDING 25 DECEMBER)**

MENU DU JOUR

Leek & Potato Soup
Imperial Oscietra Caviar

Autumn Herbs Agnolottis
Black Truffle, Hazelnut Froth

Roasted Norfolk Turkey
Traditional Garnishes, Cranberry Sauce

Chocolate Tartlet
Gingerbread Caramel, Madagascan Vanilla Ice Cream

FOUR COURSE MENU £155 PER PERSON

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FESTIVE CHILDREN'S MENU

JEAN-GEORGES AT THE CONNAUGHT & THE CONNAUGHT GRILL 25 DECEMBER

STARTERS

Cheddar & Potato Whirls
Marie Rose, Gem Lettuce

Or

The Connaught Children's Pizza
Choice of toppings
Margarita (or) Pepperoni (or) Prawns & Peppers

Or

Tomato Soup
Parmesan Crackers

MAINS

Roast Turkey
Roast Potatoes, Vegetables & Chestnut Stuffing

Or

Parmesan Risotto
Herb Salad

Or

Cocktail Chipolatas & Onion Gravy
Broccoli, Carrots, Mashed Potatoes

DESSERTS

Chocolate Fondant
Vanilla Ice Cream

Or

Mille-Feuille
Caramelised Pecan Nuts, Vanilla Ice Cream,
Warm Caramel Sauce

THREE COURSE MENU £78 PER PERSON

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THANKSGIVING MENU

JEAN-GEORGES AT THE CONNAUGHT LUNCH & DINNER 27 NOVEMBER

AMUSE BOUCHE

Egg Toast Caviar
Imperial Oscietra Caviar, Herbs

STARTER

Mozzarella Ravioli
Black Truffle Fondue, Lemon Zest

MAIN

Roasted Norfolk Turkey
Traditional Garnishes, Cranberry Sauce

DESSERT

Pumpkin Pie
Cocoa Meringue, Coffee Ice Cream

FOUR COURSE MENU £140 PER PERSON

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THANKSGIVING MENU

THE CONNAUGHT GRILL LUNCH & DINNER 27 NOVEMBER

AMUSE BOUCHE

Crispy Pickled Brussels Sprout
Horseradish Aioli

STARTERS

Scottish Smoked Salmon Hashbrown
Oscietra Caviar, Cucumber Yoghurt

Or

Foie Gras Terrine
Cranberry Granola, Aged Balsamic Vinegar

MAIN

Roasted Norfolk Turkey Crown
Chestnut & Apricot Stuffing, Traditional Gravy

Or

Grilled Cornish John Dory
Creamy Celeriac, Brussel Sprouts, Black Truffle Vinaigrette

Or

Sunflower Seed Risotto
Wood Ear Mushrooms, Black Truffle

DESSERTS

*Served with a selection of sauces: Vanilla Ice Cream, Creme Anglaise,
Chocolate Sauce, Vanilla Chantilly, Raspberry Coulis*

Pumpkin Pie

Or

Vanilla-Pecan Pie

Or

76% Chocolate Pudding

FOUR COURSE MENU £160 PER PERSON

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CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
24 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

PHEASANT

Rhug Estate Organic Farm – North of Wales
Chestnut, Delica Pumpkin, Guanciale, Buddha's Hand

TURBOT

The Duchess – Cornwall
Black Truffle from Périgord, Celeriac, Smoked Crème Crue

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort
Topinambur

FIVE COURSE MENU £325 PER PERSON

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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

FOUR COURSE MENU £290 PER PERSON

Children's menu also available

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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

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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

THREE COURSE MENU £300 PER PERSON

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DESSERTS

Christmas Pudding
Cognac Custard

Or

Baked Alaska
Milk Chocolate, Chestnut, Blackcurrant

Or

Crêpes Suzette
Flamée au Grand Marnier, Gingerbread Milk Ice Cream

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CHRISTMAS DAY LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
Scallop, Onion, Coco Bean, Chicken "Ponzu"

LOBSTER

Isle of Mull – Scotland
Black Truffle from Périgord, Salsify, Butternut Squash, Shiso

TURBOT

The Duchess – Cornwall
Rutabega, Razor Clams, Pike Roe, Yuzu Koshō Beurre Blanc

CAPON

Arnaud Tauzin – Les Landes
Black Truffle from Périgord, Topinambur, Sancho Pepper, "Albufera Sauce"

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

CHOCOLATE

Mekonga – Vietnam
Douglas Fir, Pear

SIX COURSE MENU £450 PER PERSON

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CHRISTMAS DAY DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

PHEASANT

Rhug Estate Organic Farm – North of Wales
Chestnut, Delica Pumpkin, Guanciale, Buddha's Hand

TURBOT

The Duchess – Cornwall
Black Truffle from Périgord, Celeriac, Smoked Crème Crue

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort
Topinambur

FIVE COURSE MENU **£325 PER PERSON**

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NEW YEAR'S EVE MENUS

JEAN-GEORGES AT THE CONNAUGHT DINNER 31 DECEMBER

Imperial Oscietra Caviar
Coconut Ice Cream, Dill Oil

Yellowfin Tuna Tartare
Pink Lady Apple & Celeriac, Yuzu-Mustard Sauce

Grilled Foie Gras Dumplings
Truffle Dipping Sauce, Chives

Roasted Scottish Scallops
Parsnip Pure, Passion Fruit, Cinnamon

Sakura Wagyu Sirloin
Soy-Sesame Glaze, Pearl Onions, Black Truffle

76% Chocolate Mousse
Earl Grey Tea Crèmeux, Bergamot & Yuzu Sorbet

SIX COURSE MENU £260 PER PERSON

Children's menu also available.

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NEW YEAR'S EVE DINNER

THE CONNAUGHT GRILL DINNER 31 DECEMBER

Imperial Oscietra Caviar Salad
Smoked Egg Yolk, Samphire

Foie Gras Terrine
Blood Orange Marmalade, Spiced Madeleines

Roasted Cornish Scallops
Caper & Raisin Sauce, Cauliflower

Scottish Lobster
Black Pepper Condiment, Glazed Turnips

Wagyu Beef Fillet
Black Truffle, Crispy Potato, Caramelised Onion Jus

Belle Hélène Pear
Chocolate Sauce, Almond Ice Cream

SIX COURSE MENU £260 PER PERSON

Children's menu also available.

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NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
31 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

SEA BREAM

The Duchess – Cornwall
Potimarron, Chestnut Mushroom, Piedmont Hazelnut, Douglas Pine

ONION

Cévennes – France
Black Truffle from Périgord, Lomo Ibérico, Fumaison, Sourdough, Lemon Thyme

TURBOT

The Duchess – Cornwall
Rutabega, Razor Clams, Pike Roe, Yuzu Koshō Beurre Blanc

PIGEON "PITHIVIER"

Jean-Jaques Boga – Brittany
Turnip, Whisky, Heather Honey

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

LEMON

Schaller Bâches – La Vallée de la Têt
Celery, Buttermilk

CHOCOLATE

Carupano – Venezuela
Chestnut

EIGHT COURSE MENU £495 PER PERSON

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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 CONNAUGHT GRILL

T +44 (0)207 107 8852
E theconnaughtgrill@the-connaught.co.uk

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

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