



# DECK THE HALLS



THE CONNAUGHT

# 'TIS THE SEASON TO BE JOLLY

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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**  
**14 NOVEMBER - 1 JANUARY 2024**

**BEGIN WITH A GLASS OF LAURENT-PERRIER BRUT OR ROSÉ,  
DELAMOTTE BLANC DE BLANC, DOM PERIGNON CHAMPAGNE OR  
A FESTIVE MOCKTAIL**

## AMUSE BOUCHE

Wild Mushroom Tartlet  
*Aged Comte cheese, thyme*

## SANDWICH SELECTION

Cucumber & Poppy Seed Cream  
*Fresh dill, lilliput capers, white bread*

St. Ewe Rich Yolk Egg  
*Black truffle mayonnaise, mustard cress, white bread*

Scottish Smoked Salmon  
*Pickled carrot, confit orange, coconut yoghurt, brown bread*

Roasted Bronze Turkey & Chestnut  
*Miso butter, celeriac remoulade, basil leaves, granary bread*

Slow Cooked Beef Brisket  
*Horseradish, caramelised onion emulsion, pickled kohlrabi, brown bread*

## SCONES

Plain & Wholemeal Raisin Scones  
*Home-made strawberry & cranberry jam, spiced orange marmalade,  
Cornish clotted cream*

## DESSERT & PASTRIES

Chocolate Fondue  
*Gingerbread Christmas tree biscuit*

Coconut & Macadamia  
*White chocolate & coconut ganache, macadamia sponge*

Orange & Hazelnut  
*Hazelnut cream, orange marmalade*

Honey & Lemon  
*Honey mousse, lemon sponge, ginger*

Chestnut Mont Blanc  
*Candied chestnut, vanilla, Chantilly swiss meringue*

Spiced Chocolate  
*Cinnamon chocolate cremeux, pecan nut brownie*

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A FESTIVE  
MOCKTAIL AND A TREAT TO TAKE HOME £95-£145 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL  
AND A TREAT TO TAKE HOME £55 PER CHILD**

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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  
1 DECEMBER - 26 DECEMBER  
(EXCLUDING 25 DECEMBER)**

## **MENU DU JOUR**

Imperial Oscietra Gold Caviar  
*Soft scrambled organic eggs, vodka cream*

Holstein Beef & Black Truffle Carpaccio  
*Black truffle & cheese fritters*

Roasted Scallop  
*Pumpkin seeds, soy yuzu broth*

Roast Bronze Turkey & Ham  
*Traditionally garnished, cranberry sauce*

Spiced Dark Chocolate Tart  
*Star anise praline, chocolate ganache, cinnamon ice cream*

## **FIVE COURSE MENU £145 PER PERSON**

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# FESTIVE CHILDREN'S MENU

**JEAN-GEORGES AT THE CONNAUGHT**  
**1 DECEMBER - 26 DECEMBER**  
**(EXCLUDING 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 £70 PER PERSON

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# THANKSGIVING MENU

## JEAN-GEORGES AT THE CONNAUGHT LUNCH & DINNER 23 NOVEMBER

### AMUSE BOUCHE

Egg Caviar, Imperial Oscietra Gold  
*Soft scrambled organic eggs, vodka cream*

### STARTER

Pumpkin Velouté  
*Truffle, Parmesan croutons*

### MAIN

Roast Organic Welsh Turkey  
*Chestnut stuffing, Brussels sprouts, cranberry sauce*

### DESSERT

Pumpkin Pie  
*Pumpkin cream cheese, vanilla & tonka ice cream*

## FOUR COURSE MENU £135 PER PERSON

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# THANKSGIVING MENU

## THE CONNAUGHT GRILL LUNCH & DINNER 23 NOVEMBER

### AMUSE BOUCHE

Celeriac Soup  
*Black truffle foam*

### STARTERS

Warm Mushroom Salad  
*Herbal pine nut dressing*

Or

Crab Dumplings  
*Celeriac broth*

### MAIN

Roasted & Confit Turkey  
*Stuffing*

Or

Grilled Turbot On The Bone  
*Lemon & leek emulsion*

Or

Smoked Heritage Beetroot Wellington  
*Vegetable, truffle jus*

### SIDES

Roasted Brussels Sprouts  
Mashed Potatoes  
Cranberry Compote  
Roasted Delicate Squash

### DESSERTS

Thanksgiving Selection of Cakes

### FOUR COURSE MENU £150 PER PERSON

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# CHRISTMAS EVE DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**24 DECEMBER**

## **ONION**

Cévennes – France

*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,  
lemon thyme*

## **FOIE GRAS**

Andignac – Les Landes

*Celeriac, pear, koji rice, sake*

## **TURBOT**

The Duchess – Cornwall

*Oscietra caviar, calçot, dill, smoked crème crue*

## **BRILLAT-SAVARIN**

Bourgogne – France

*Black truffle from Périgord, winter leaves, green apple*

## **CHOCOLATE**

Mekong – Vietnam

*Black garlic*

## **FIVE COURSE MENU** **£295 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*

### STARTERS

Goat's Cheese & Potato Terrine  
*Bitter leaf salad, fresh truffle*

Or

Warm Baked Oyster  
*Creamy basil emulsion, wasabi*

Or

Warm Winter Salad  
*Foie gras, porcini mushroom, truffle vinaigrette*

Or

Holstein Beef Tartare  
*Crispy rice, pickles, shizo leaf*

### MAINS

Roast Bronze Turkey & Ham  
*Traditionally garnished, cranberry sauce*

Or

Spiced Crusted Venison  
*Red wine cabbage, chestnuts, dried orange*

Or

Truffle Crusted Salmon  
*Smooth & crispy parsnips*

Or

Black Truffle Risotto  
*Aged Parmesan*

### DESSERTS

Mont Blanc  
*Chestnut cream, caramelised quince, cranberry sauce*

Or

Christmas Pudding  
*Brandy crème Anglaise*

Or

Spiced Dark Chocolate Tart  
*Star anise praline, chocolate ganache, cinnamon ice cream*

### FOUR COURSE MENU £265 PER PERSON

Children's menu also available

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# CHRISTMAS DAY

## MENU

### THE CONNAUGHT GRILL

### LUNCH

### 25 DECEMBER

#### STARTERS

Roasted Scallop  
*Mussel sauce*

Or

Beetroot Cured Salmon  
*Lemon yoghurt, herbal blinis*

Or

Butternut Squash Soup  
*Parmesan foam*

#### MAIN

*Served with traditional garnishes, cranberry compote & bread sauce*

Norfolk Turkey Crown

Or

Roasted Partridge  
*Garlic & thyme burnt bread sauce*

Or

Smoked Heritage Beetroot Wellington  
*Vegetable truffle jus*

#### DESSERTS

Traditional Christmas Pudding  
*Brandy crème Anglaise*

Or

Kumquat & Dark Chocolate Christmas Log  
*Dark chocolate mousse, crunchy cocoa nibs, kumquat ice cream*

Or

Crêpes Suzette  
*Flamée au Grand Marnier, Madagascan vanilla ice cream*

#### THREE COURSE MENU £295 PER PERSON

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# CHRISTMAS DAY LUNCH

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**25 DECEMBER**

## **CAVIAR**

"Kristal" – Thousand Islets Lake  
*Langoustine, sea urchin, Piedmont hazelnut, cauliflower*

## **XXL SCALLOP**

Kyle of Lochalsh – Scotland  
*Black truffle from Périgord, Swiss chard, lampong pepper*

## **TURBOT**

The Duchess – Cornwall  
*Calçot, dill, smoked crème crue, pike roe*

## **CAPON**

Arnaud Tauzin – Les Landes  
*Parsley roots, black truffle from Périgord, 'Albufera sauce'*

## **BRILLAT - SAVARIN**

Bourgogne – France  
*Black truffle from Périgord, winter leaves, green apple*

## **CHOCOLATE**

Tannéa – Madagascar  
*Ginger, cocoa bean*

## **SIX COURSE MENU** **£395 PER PERSON**

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# CHRISTMAS DAY DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**25 DECEMBER**

## **ONION**

Cévennes – France  
*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,  
lemon thyme*

## **FOIE GRAS**

Andignac – Les Landes  
*Celeriac, pear, koji rice, sake*

## **TURBOT**

The Duchess – Cornwall  
*Oscietra caviar, calçot, dill, smoked crème crue*

## **BRILLAT-SAVARIN**

Bourgogne – France  
*Black truffle from Périgord, winter leaves, green apple*

## **CHOCOLATE**

Carupano – Venezuela  
*Coriander, vanilla, coffee*

## **FIVE COURSE MENU** **£295 PER PERSON**

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# NEW YEAR'S EVE MENUS

## JEAN-GEORGES AT THE CONNAUGHT DINNER

31 DECEMBER

### STANDARD

Imperial Oscietra Caviar  
*Coconut ice cream, dill oil*

Hamachi & Little Gem Salad  
*Nuts, seeds*

Mozzarella Ravioli  
*Black truffle fondue*

Cornish Sea Bass  
*Sprouting broccoli, red curry, mint*

Charred Challans Duck  
*Berries cooked in Porto wine, glazed turnips, lemon verbena*

Guanaja Dark Chocolate  
*Vanilla toffee, caramelised orange ice cream*

### VEGETARIAN

Parsnip Soup  
*Coconut foam, lime essence*

Charred Hispi Cabbage  
*Celery root dashi glaze, black truffle*

Mozzarella Ravioli  
*Black truffle fondue*

Beluga Lentils  
*Sweet potatoes, fragrant chili oil*

Charred Challand Duck  
*Hibiscus squash, wild rice*

Guanaja Dark Chocolate  
*Vanilla toffee, caramelised orange ice cream*

### SIX COURSE MENU £235 PER PERSON

Children's menu also available.

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### PESCATARIAN

Parsnip Soup  
*Coconut foam, lime essence*

Hamachi & Little Gem Salad  
*Nuts, seeds*

Mozzarella Ravioli  
*Black truffle fondue*

Cornish Sea Bass  
*Sprouting broccoli, red curry, mint*

Black Truffle Risotto  
*Parmesan*

Guanaja Dark Chocolate  
*Vanilla toffee, caramelised orange ice cream*

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# NEW YEAR'S EVE DINNER

## THE CONNAUGHT GRILL DINNER

**31 DECEMBER**

Crispy Organic Egg With Caviar  
*Brioche, crème fraîche, herbs*

Foie Gras  
*Pistachio, sour cherry, white port jelly*

Grilled Lobster in the Shell  
*Black truffle butter, crispy parsnips*

Smoked Squab with Caraflex Cabbage & Celeriac  
*Pickled hibiscus, mustard seeds*

Baked Alaska  
*Chestnut cream, apple sorbet, flambée au Calvados*

### **FIVE COURSE MENU £250 PER PERSON**

Children's menu also available.

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# NEW YEAR'S EVE DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**31 DECEMBER**

## **CAVIAR**

"Kristal" – Thousand Islets Lake  
*Sea urchin, dashi, Carlingford oyster*

## **FOIE GRAS PRESSE**

Andignac – Les Landes  
*Pear, celeriac, Buddha's hands*

## **ONION**

Cévennes – France  
*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,  
lemon thyme*

## **SEA BASS**

The Duchess – Cornwall  
*Chestnut, salsify, tardivo, civet jus*

## **VENISON WELLINGTON**

Rhug Estate Organic Farm – North of Wales  
*Quince, purple cabbage, "poivrade jus"*

## **EIGHT COURSE MENU** **£450 PER PERSON**

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## **BRILLAT - SAVARIN**

Bourgogne – France  
*Black truffle from Périgord, winter leaves, green apple*

## **CITRUS FRUITS**

l'Agrumiste – Spain  
*Rosemary, almond*

## **CHOCOLATE**

Mekonga – Vietnam  
*Black truffle from Périgord, cocoa bean*

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THE CONNAUGHT

# HOW TO BOOK CHRISTMAS & NEW YEAR DINING

## TO MAKE YOUR RESERVATION

### **HÉLÈNE DARROZE AT THE CONNAUGHT**

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