

CHRISTMAS DAY MENU

CHOOSE ONE FROM EACH COURSE

£120 PER PERSON

TO START

Grilled hand dived scallops with lemon balm infused champagne cream, festive spiced brioche crumb & beluga caviar

Marinated crispy duck salad with grapefruit, pine nuts, shallots & plum dressing

Burrata with cinnamon roasted peach, hard cheese crisps, balsamic sea salt & basil oil

PALATE CLEANSER

Veuve clicquot champagne sorbet with orange peel

MAIN COURSE

All served with clementine & manuka honey-glazed heritage carrots, cauliflower cheese with gruyère & parmesan crust, garlic & herb roast potatoes

Dover sole fillet, grilled tiger prawns with garlic, lemon, parsley burnt butter

Roasted breast of Norfolk bronze turkey ballotine with pancetta wrapped cocktail sausage, sage & onion stuffing, cranberry jus

Aged beef wellington with charred tender steam broccoli & red wine reduction

Goat cheese stuffed crispy courgette flower, tomato fondue, basil sauce & hard cheese

DESSERT

Tonka Bean crème brûlée with apricot sorbet & sugar crisp

Dark chocolate tart with raspberry chantilly, pecan-lavender nut brittle

Christmas pudding with cognac crème & winter berries

PETIT FOURS

Salted caramel chocolates & luxury handcrafted mini mince

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT

Leicester
Square
Kitchen