

Monmouth Kitchen

Christmas Day Lunch

25th December 2024

Five courses - £105 per guest

To Start

Seared scallop with tarragon-infused caviar butter and spiced brioche crumb
Marinated crispy duck salad with grapefruit, pine nuts, shallots, and plum dressing
Stracciatella with cinnamon-roasted plums, hard cheese crisps, and balsamic sea salt (v)

Palate Cleanser

Rosé Rioja jelly with mandarin sorbet (v)

Main Course

Dover sole fillet with chargrilled baby leeks, crab tortellini, and lemon butter sauce
Corn-fed chicken breast, chestnut mushrooms and winter truffle with rosemary jus
Aged beef Wellington with charred greens and red wine reduction
Portobello mushroom, black cabbage, and goat's cheese Wellington (v)
All served with orange and Ma-nuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Cinnamon crème brûlée with sugar crisp and blood peach sorbet (v)
Valrhona chocolate fondant with hazelnut ice cream (v)
Baked vanilla cheesecake with black cherry sorbet and Amarena cherries (v)

Petit Fours

Salted caramel chocolates and pâte de fruit selection (v)

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. (v) Suitable for Vegetarians.