HÖTEL CAFÉ ROYAL REGENT STREET. LONDON



Christmas Day Menn

# Three courses with a glass of Veuve Clicquot Brut £175 per adult | £65 per child

## Amuse Bouche

Cauliflower pannacotta, langoustine tartare, caviar (GF)

or Gruyere gougere, mascarpone mousse, truffle (V) or

Salt baked celeriac, compressed apple, truffle (VG, DF, GF)



### Starters

Seared XL scallop, cumin scented carrot mousseline, chicken crackling, candied kumquat, coriander jus (GF, can be dairy free)

Double baked Montgomery cheddar souffle, pickled cauliflower, black garlic (V) Maldon cured smoked salmon, herring infused cream, compressed cucumber, lemon gel (GF) Foie gras terrine, vanilla infused quince, Sauterne gelee', cocoa crumble Balsamic glazed king oyster mushroom, black garlic, pickled mushrooms, truffle (VG, GF, DF)

## Main Courses

Traditional bronze Norfolk turkey, confit leg, stuffing and trimmings Pan seared halibut, potato foam, King January cabbage, truffle (GF) Roasted venison fillet, braised venison shoulder raviolo, celeriac mousseline, juniper and chocolate infused jus



Roasted cauliflower, cashew puree, tamarind, crispy onion, coriander infused coconut foam (VG, N, GF, DF)

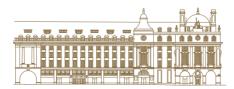
Carnaroli risotto, Breaburn apple, toasted hazelnut, white truffle (V, N, GF)

#### Desserts

Christmas pudding, Tahiti vanilla sauce (V) Red wine poached pear, Poire William Chantilly, cinnamon crunchy (V) Milk chocolate praline parfait, rice crispy Exotic rum baba, Malibu cream, poached pineapple (V) Mango and grapefruit chilled soup, coconut Chantilly (VG, GF, DF)



(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (N) Contains Nuts



Café Royal makes effort to comply with dietary requirements of our guests. If you have a food allergy or special requirement please inform a member of the team prior to placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of vat at the current rate.