



# LAURENT AT CAFÉ ROYAL CHRISTMAS DAY MENU

**25 December**

**Sittings from 1pm to 4pm and 6pm to 9pm**

**Three-course menu with a glass of Champagne £140 per adult | £65 per child**

Cheese sable, fig jam, shaved Beauvale blue

A glass of Ruinart Champagne



Baby Kale Salad, Seared Blue Lobster & Foie-Gras

Gin Cured Salmon & Golden Osetra Caviar

Local Baby Greens, Anjou Pears & Keens Cheddar

White Mushrooms Veloute, Truffle Sabayon



Roasted Heritage Turkey, Sage-Chestnut Stuffing & Quince Cherry Chutney

Grilled Beef Tenderloin From 'Creek Stone Farm'

Crusted Halibut & Citrus-Capers Brown Butter

Wild Mushroom Arborio Risotto, Black Winter Truffles

All served with a selection of traditional vegetables & goose fat potatoes



Truffle Brillat Savarin

Mandarin-Pistachio Baked Alaska

Christmas Pudding & Confit Kumquat

Milk Chocolate Tart & Chocolate Cappuccino

For reservations kindly email [restaurants@hotelcaferoyal.com](mailto:restaurants@hotelcaferoyal.com) or call 0207 406 3333

**Vegetarian, vegan and gluten free menus available upon request**