

# Christmas Day Menu

Served in Laurent at Café Royal

**25th December**

Three courses with a glass of Ruinart Brut £140 per adult — £65 per child

## To Start

**Smoked Haddock "Vol au Vent"**

Osetra caviar, lemon zest

## Starter

**Seared Blue Lobster & Foie-Gras**

Tarragon-sherry vinaigrette, winter greens

**Gin Cured Salmon & Golden Osetra Caviar**

Pickled baby cucumber

**Local Baby Greens, Anjou Pears & Keens Cheddar**

Roasted hazelnut, honey-mustard cider vinaigrette

**White Mushrooms Velouté, Truffle Sabayon**

Warm truffle brioche

## Main Course

**Roasted Heritage Turkey**

Sage-chestnut stuffing & quince-cherry chutney,  
rosemary-apple compote, creamed kale & bacon

**Grilled "Creek Stone Farm" Beef Tenderloin**

Spinach, confit garlic jus, dry local horseradish, porcini bread pudding

**Crusted Salmon & Citrus-Caper Brown Butter**

Cauliflower mousseline, roasted hazelnut, spinach, braised salsify

**Wild Mushroom Arborio Risotto**

Black winter truffles, sage-garlic brown butter

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

## Dessert

**Selection of British Cheeses**

Truffle cheese, Stilton, Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), Rye crisps,  
warm hazelnuts in honey, gooseberry jam, drunken fig, mendiant

**Mandarin-Pistachio Baked Alaska**

Spiced-confit cranberry

**Christmas Pudding & Confit Kumquat**

Whiskey cream

**Milk Chocolate Tart & Chocolate Cappuccino**

Cracked coffee beans, Cointreau crème glacée

If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.

A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request

