HÖTEL CAFÉ ROYAL REGENT STREET. LONDON



Christmas Day Menn

Three courses with a glass of Veuve Clicquot Brut £140 per adult | £65 per child

Amuse Bouche

Native lobster broth, shrimp and tapioca boudin

Starter

Seared king scallop Belly pork, cauliflower, pearls of the sea

Wild mushroom and tarragon pithivier Celeriac cream, cavalo nero

Gin cured salmon & golden osetra caviar Cucumber, dill crème fraiche



Foie Gras terrine Port gel, toasted brioche, baby herbs

Main Course

Roasted Suffolk turkey Sage and chestnut stuffing, brussel sprouts, apple and celery mousseline

> Grilled beef tenderloin Tuscan cabbage, porcini butter, cabernet merlot jus

Confit Scottish salmon Potato cream, heritage carrots, scratchings

> Wild mushroom arborio risotto Black winter truffles



Cleanser

Veuve Clicquot and Red Currant Sphere

Dessert

Christmas pudding Tahiti vanilla sauce

Spiced plum pot Amaretto, cinnamon madeleine

Chocolate and banana bar Salted caramel, hazelnut crunchy

> Yuzu meringue tart Lemon confit

> > Cheese trolley





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

