



CHRISTMAS DAY LUNCH

£255 per person including a glass of N.V Veuve Clicquot Brut

AMUSE-BOUCHE

Poached Dublin Prawns with Puglian Burrata Stracciatell
Finished with Oscietra Caviar and Crisp Celery

STARTERS

Loch Var House-Cured Salmon

Hotel Café Royal Gin-Compressed Cucumber and Watercress

Game Terrine with Pickled Girolles

Pepper Coulis, Young Carrots, and Toasted Brioche

Heritage Beetroot and Creamy Goat's Curd

Candied Walnuts and Granny Smith Apple

Scottish Lobster and Devonshire Crab

Lemon Gel, Crisp Fennel, and Oscietra Caviar

Pan-Seared Quail Breast with Port and Roscoff Onion Tart

Chervil Root, and Sautéed Girolles Mushrooms



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MAIN COURSES

Bronze Norfolk Turkey with Confit Leg Stuffing

Rich Turkey Jus, and Bread Sauce, Served with Traditional Festive Trimmings

Almond-Crusted Poached Turbot with Lobster and Leek Cannelloni

Sea Herbs, and Oscietra Caviar

Hereford Beef Fillet

Truffled Pomme Anna, Heritage Carrots, and Périgourdine Sauce

Wild Sea Bass Fillet

Violet Artichokes, Razor Clams, Confit Leeks, and Champagne Velouté

Chestnut and Butternut Squash Risotto with Black Truffle

- Vegan Option Available -

DESSERTS

Created to Share

Traditional Christmas Pudding

Served with Rich Cognac Custard and Milk Ice Cream

Black Forest Yule Log

Chocolate and Cherry Yule Log, Served with Tangy Cherry Sorbet

Please note that the menu provided is a sample menu, and we reserve the right to adjust based on the availability of fresh ingredients. Hotel Café Royal makes every 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 during reservation and prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT at the current rate.