



CHRISTMAS EVE DINNER

£170 per person including a glass of N.V Veuve Clicquot Brut

STARTERS

Beef Consommé

Earthy Maitake Mushrooms and Charred Rainbow Carrots

Beetroot and Gin-Cured Salmon

Pickled Cucumber, Sorrel, and Radish

Devonshire White Crab

Horseradish Crème Fraîche, Kohlrabi, Oscietra Caviar, Granny Smith Apple

Burrata de Adria with Maple-Glazed Delica Pumpkin

Toasted Walnuts, and Radicchio

Confit Duck Ballotine

Zesty Blood Orange, Duck Liver Parfait, and Sauternes Jelly

MAIN COURSES

All mains are served with Crispy Roast Potatoes, Brussels Sprouts with Chestnuts, and a Medley of Roasted Root Vegetables

Slow-Cooked Halibut with Burnt Cauliflower Purée

Champagne Beurre Blanc, Capers, Candied Lemon, and Oscietra Caviar

Winter Truffle Risotto

Roasted Partidge Breast and Girolle Mushrooms

Bronze Norfolk Turkey with Confit Leg Stuffing

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

Beef Fillet Rossini

Foie Gras, Black Truffle, and Port Jus

Roast Scallops

Earthy Pied Bleu Mushrooms and Buttery Arbois Sauce



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DESSERTS

Traditional Christmas Pudding

Served with Cognac Custard and Milk Ice Cream

Spiced Mandarin Trifle

Served with Creamy Custard

Black Forest Yule Log

Dark 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.