



CORINTHIA
HOTEL
LONDON



Festive Set Menu

2 COURSES £34 PER PERSON

3 COURSES £38 PER PERSON

3 COURSES WITH A GLASS OF LAURENT-PERRIER
LA CUVÉE BRUT CHAMPAGNE £42 PER PERSON

Available from 23rd November

Marmalade Cured Salmon with Honey and Mustard Dressing, Coriander

Salsify and Jerusalem Artichoke Soup, Truffled Winter Mushrooms

Native Beef Steak Tartare with Bloody Mary Ketchup and Pickled White Radish

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Free Range Norfolk Bronze Turkey, Middle White Pork Sausage
with Maple Bacon, Caramelised Citrus Port and Chestnut Stuffing

Roast Hake Fillet with Artichoke Barigoule, Cauliflower Textures

White Onion and Goats Cheese Ravioli, Beetroot Fondant and Warm Chestnut Dressing

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Christmas Plum Pudding, Cognac Anglaise

Chocolate-Moka Log, Hazelnut Meringue Crunch and Ice Cream

Artisan Cheese Selection, Winter Chutney and Crispbreads

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Coffee, Tea and Tisanes



Please note: These are sample menus and are subject to change

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.