

Christmas Day Brunch

25TH DECEMBER

STARTERS

(This course is served plated & you are invited to select from the options below)

Cider cured trout, apple & bacon, sea herbs, crab dressing

or

Guinea fowl & pistachio terrine, quince, poached figs, brioche

or

Heritage beetroot, soy tahini cream, blackberries, radicchio (Vg)

or

Carrots, barrel aged feta, smoked almonds, sherry caramel (V)

ROYAL FISH & SHELLFISH BAR

A selection of the finest fish, shellfish & crustaceans

SOUP

Mussel, clam & salt cod potage, chive oil, cheese toasties

Apple, parsnip, & potato soup, soy cream (Vg)

PASTA

Rigatoni, prawns, broccoli, & preserved lemon, prawn bisque emulsion

Farfalle, kale & spinach pesto, toasted hazelnuts, halloumi (V)

Crespelle, wild mushrooms, truffle cream (V)

FROM THE CARVERY

Herb & butter roast turkey crown, dried fruit & sage stuffing

Cranberry & orange chutney, roast pan juices

Roast striploin of Black Angus

Yorkshire pudding, onion gravy, horseradish cream

FROM THE GRILL

Lamb cutlets, mint oil, smoked aubergine tahini cream

Citrus marinated salmon, tomato & basil salsa

Pork & plum skewers, soy balsamic glaze

Chicken skewers, lemon grass & spices, peanut butter sauce

FROM THE SILVER DOMES

Herb & Parmesan roasted potatoes

Gratin Dauphinoise

Roasted pumpkin, butternut squash & zucchini, almond crumble (Vg)

Honey roasted root vegetables

Steamed jasmine rice

DESSERTS

Classic strawberry New York cheesecake

Chocolate & hazelnut Paris-Brest

Raspberry & mango mille-feuille

Tonka bean panna cotta

Marzipan stollen

Tart au citron

Flódni

Selection of ice creams & sorbets

Crêpes & waffles

Toppings, fruits & nutse

35.000 HUF/person

Served from 12:30 to 15:30