

Christmas Day Dinner

25TH DECEMBER

STARTERS

- Italian antipasti, pickles, chutneys and sott’olio vegetables
- Hungarian charcuterie with pickles
- French style terrines with seasonal game, mushrooms and aromatic vegetables
- Spanish tapas with scented olive oil and garden herbs
- Middle eastern style meze with sesame paste, preserved lemon and spices
- Asian sushi and sashimi with pickled ginger, wasabi and soy dressing

ROYAL FISH & SHELLFISH BAR

A selection of the finest fish, shellfish & crustaceans

SOUP

- New England clam chowder, crackers
- Wild mushroom and truffle velouté, honey and thyme sippets (Vg)

PASTA

- Italian sausage, spinach and veal lasagne, Pecorino Sardo cream
- Strozzapreti, Swiss chard, trompette, butternut squash cream, toasted pecan nuts (Vg)

FROM THE CARVERY

- Herb & butter roast turkey crown, dried fruit & sage stuffing
- Cranberry & orange chutney, roast pan juices
- Saddle of venison, merlot braised shallots, chestnut purée
- Gin and juniper jus
- Hot smoked salmon, miso glaze, brown shrimp butter and samphire

FROM THE GRILL

- Lamb cutlets, coriander oil, smoked paprika cream
- Chicken & quail skewers, Thai sweet chili glaze

FROM THE SILVER DOMES

- Herb & black garlic roasted potatoes
- Roast sweet potatoes, rosemary salt
- Grilled mushrooms & aubergines, gremolata (Vg)
- Ratatouille, Taggiasche olives (Vg)
- Buttered root vegetables
- Steamed jasmine rice

DESSERTS

- Cherry & apricot crème brûlée, honey tuille
- or*
- Warm pear and apple strudel, vanilla cream, tonka bean ice cream
- or*
- Passion fruit & pineapple pavlova, coconut sorbet

35.000 HUF/person

Served from 18:00 to 22:30