

Christmas Eve Semi-Bufferet Dinner

24TH DECEMBER

STARTERS

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

Beetroot cured salmon, golden beets, sour cream, sea asparagus

or

Rabbit & pigeon terrine, plum chutney, pistachio, charred apple

or

Carrot hummus, roasted heritage carrots, dukkah, hazelnuts, dried figs (Vg)

or

Goats’ cheese, pickled cucumber, confit tomatoes & basil (V)

ROYAL FISH & SHELLFISH BAR

A selection of the finest fish, shellfish & crustaceans

SOUP

Lobster bisque with paprika cheese straws

French onion and beer soup with Gruyère toasties (V)

PASTA

Cannelloni, salmon, mascarpone and spinach, smoked tomato

Strozzapreti, pistachio di Bronte pesto, charred asparagus, olive crumbs (V)

FROM THE CARVERY

Roast leg of pork, sage and onion stuffing

Caramelised apples, cider pan juices

Classic beef Wellington

Truffle and Madeira jus

Cranberry and orange glazed corn - fed chicken

Thyme butter, biscuits, red eye gravy

FROM THE GRILL

Lamb cutlets, yoghurt, baharat & preserved lemon

Salmon, lime, ginger & pico de gallo salsa

Prawn, swordfish & octopus kebab, coriander chutney

Beef medallions, balsamic & basil glaze

FROM THE SILVER DOMES

Rosemary and garlic confit new potatoes, duck fat

Almond croquette potatoes

Spinach and goat’s cheese baklava (V)

Mixed bean and heritage tomato cassoulet (Vg)

Honey roasted root vegetables

Steamed jasmine rice

DESSERTS

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

Whiskey & chocolate crèmeux, Drambuie ice cream, streusel

or

Warm date, banana & panettone pudding, tonka bean ice cream

or

Milk toffee tart, Sicilian blood orange sorbet

or

Clementine, raspberry & ginger trifle

45.000 HUF/person

Served from 18:00 to 22:30