

CHRISTMAS DINNER MENU

STARTERS

Pumpkin and Gouda Croquette, Chargrilled Chestnuts, Chili Jam

Oak Smoked Salmon, Wasabi Cream with Lime and Citrus Fennel, Candy Beetroot and Dill Powder

Foie Gras de Canard Confit, Brioche Parisienne with Foie Gras Cream, Maldon Salt, Figs

King crab with Dill Crème Fraiche, Grapefruit, Caviar, Avocado, Fennel, Citrus Dressing

Tapioca risotto, Mushroom cream, Sautéed mushroom, Parmesan with Jus Gras (caviar tin)

MAIN COURSES

Roasted Sage Lamb Rump with Truffle Anna Potatoes, Beans, Confit tomato and Wild Mushroom Jus

Roasted Cod with Seaweed and Lime Zest, Crispy Cod Brandade, Broad Bean and Jus Gras

Traditional Roasted Turkey with Caramelised Onion, Sage, Suffolk Sausage Stuffing, Swede mash, Green Beans and Pigs in Blanket with Cranberry Jus

Red Risotto with Chestnuts, Cavolo Nero, Wild Mushroom and Smoked Tomato

Beef Filet with Creamy Pumpkin Gnocchi, Girolles mushroom, Confit Vine Tomato, Cavolo Nero and Jus

Goat cheese & cranberry Tortelloni with Roast Squash Spicy Puree, Creamy Chestnut Mushroom, Affilla cress and Dried Cranberry

Pan Fried salmon with Glazed Chanterrey Carrot, Lobster Bisque Sauce, Parsley Mash and Swiss chard

DESSERTS

Warm Christmas Pudding, Brandy Sauce, Cranberry Compote

Black Cherrie Chocolate Parfait, Dark Chocolate Rum Sauce, Cinnamon Tuile

Christmas Eton Mess, Mulled Wine Ice Cream, Caramelized Chestnuts

Warm Christmas Pudding, Brandy Sauce, Cranberry Compote

Classic Sherry Trifle, Mixed Spice Shortbread

Pear and Almond Tart/Christmas Pudding Ice Cream, Apricot Glaze, Toasted Pistachios

White Chocolate and Cranberry infused Mousse, Mince Pie Brownie Crumble

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