



Festive Party Night

TO START

Cranberry & Orange Gin cured Scottish salmon,
saffron-dill sauce, chicory & turnip citrus salad

Ham hock, leek and Caerphilly delice,
sour dough toast, piccalilli

Smoked duck breast,
Watercress souffle, cranberry chutney, sourdough croute

Goats cheese, chestnut & date croquette,
pickled beetroot, truffle honey dressing V

Red lentil & sweet potato croquette,
Roast celeriac and green onion salsa, lime dressing VG

TO FOLLOW

Roast Norfolk Bronze turkey breast,
chestnut and quince stuffing, seasonal accompaniments

4 hour braised beef,
truffle Dauphinoise, pumpkin puree, garlic French beans, roast parsnips

Baked fillet of sea bass,
fondant potato, Jerusalem artichoke puree, garlic sauteed sprouts, lobster cream

Baked Scottish salmon
dill mousseline potato, tender stem broccoli, roast chantanay carrots, saffron sauce V

Wild mushroom, leek & vegan cheese wellington,
main menu garnish, pumpkin cream sauce

Twice baked Beetroot souffle, VG
Chocolate & balsamic glazed beetroot, tenderstem broccoli, spinach

TO FINISH

Traditional Christmas pudding,
brandy cream sauce

Passion fruit Martini Mouse
Passion fruit gel, lime chantilly

Christmas Pudding Cheesecake,
cinnamon Chantilly, mulled cranberries

British cheese selection
apple & fig chutney (£6 supplement)

London Marriott Hotel Grosvenor Square
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LONDON GROSVENOR SQUARE