

# Chez Roux

## CHRISTMAS EVE DINNER

**Glass of Taittinger Brut Réserve**



**Scottish Scallops**

Roasted chestnuts, red cabbage, espelette



**Cornish Dover Sole**

Champagne and Oscietra Caviar sauce



**Bucleuch Beef Fillet**

Perigourdine sauce, Wiltshire truffle, VSOP Cognac



**Colston Bassett Stilton**

Port macerated figs, walnut and endive salad



**Île Flottante**

'Marron glacé', blackcurrant sorbet



**Chocolate and Praline Palet**

Caramelised hazelnuts, vanilla ice cream



**Petit Fours**

**£165**

*Wool Lux*



# Chez Roux

## CHRISTMAS EVE VEGETARIAN DINNER

**Glass of Taittinger Brut Réserve**

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**Heirloom Beetroot Carpaccio**

Vacherin Mont d'Or, pickled grapes

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**Périgord Black Truffle**

Truffle quail egg, roasted chestnuts

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**Delica Pumpkin Pithivier**

Jerusalem artichokes, kale, black garlic (VE)

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**Colston Bassett Stilton**

Port macerated figs, walnut and endive salad

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**Chesnut Cheesecake**

Blackcurrant sorbet (VE)

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**Chocolate Mousse**

Caramelised hazelnuts, praline sorbet (VE)

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**Petit Fours**

**£165**

*Woods Lux*

