

Chez Roux

CHRISTMAS DAY LUNCH

Glass of Taittinger Brut Réserve & Selection of Canapés

STARTERS

Native Lobster Salad

Palm heart, Mary Rose

Warm Chervil Root Salad

Brefu Bach cheese, dandelion, fig (v)

Scottish Salmon Rillettes

Heritage beetroot and watercress salad

MAINS

Côte de Boeuf (to share)

Caramelised onions, braised oxtail, Yorkshire pudding

Roast Appledore Turkey

Turkey Ballotine, hazelnut stuffing, sprouts, blanquette sauce

Scottish Halibut 'Veronique'

Muscat grapes, tarragon, samphire

'Bouchée à la Reine'

Leek fondue, wild mushrooms, Wiltshire truffle

SIDES AND SAUCES

Roast potatoes, Brussels sprouts Lyonnaise, honey-glazed parsnips and carrots, spiced braised red cabbage, bread sauce, cranberry and horseradish

CHEESE

Colston Bassett Stilton, 36 month aged Comté, Vacherin Mont d'Or

Damson jelly, sourdough crackers

DESSERTS

Christmas Pudding

Clotted cream, brandy anglaise

Charlotte

Blackcurrant compote, Dulcey cream, fig sorbet

Opera

Coffee sponge, Tainori ganache, espresso cream

Cheesecake

Cinnamon poached pear, sorbet (v)

Petit Fours

£300

