

Chez Roux

CHRISTMAS DAY DINNER

Glass of Taittinger Brut Réserve

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Selection of Canapés

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Poached Native Lobster Salad

Palm heart, Mary Rose

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Cornish Dover Sole

Champagne and Oscietra Caviar sauce

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Buccleuch Beef Fillet

Perigourdine sauce, Wiltshire truffle, VSOP Cognac

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Colston Bassett Stilton

Port macerated figs, walnut and endive salad

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Cheesecake

Cinnaom poached pear, sorbet (VE)

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Petit Fours

£195

Made with



Chez Roux

CHRISTMAS DAY VEGETARIAN DINNER

Glass of Taittinger Brut Réserve

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Selection of Canapés

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Warm Chervil Root Salad

Brefu Bach cheese, dandelion, fig

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Périgord Black Truffle

Truffle quail egg, roasted chestnuts

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'Bouchée à la Reine'

Leek fondue, wild mushrooms, Jerusalem artichokes

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Wigmore and Yoredale Wensleydale Cheese

Damson jelly, sourdough crackers

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Cheesecake

Cinnamon poached pear, sorbet (VE)

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Petit Fours

£195

Wendy Lux

