

Bloomsbury Street Kitchen

Christmas Day Lunch

25th December 2024

Five courses - £120 per guest

To Start

Baked scallop and king prawn

Marinated crispy duck salad with grapefruit, pine nuts, shallots, and plum dressing

Stracciatella with cinnamon-roasted plums, hard cheese crisps, and balsamic sea salt (v)

Palate Cleanser

Rosé Rioja jelly with mandarin sorbet (v)

Main Course

Dover sole fillet with chargrilled baby leeks, crab tortellini, and lemon butter sauce

Corn-fed chicken supreme, wild mushroom and leek ragù, chervil, and chicken fat emulsified potato mousseline

Aged beef Wellington with charred greens and red wine reduction

Portobello mushroom, black cabbage, and goat's cheese Wellington (v)

All served with orange and Ma-nuka honey-glazed heritage carrots, cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

Dessert

Matcha tiramisu (v)

Valrhona chocolate fondant with vanilla ice cream (v)

Baked vanilla cheesecake with black cherry sorbet and Amarena cherries (v)

Petit Fours

Chocolate truffles and pâte de fruit selection (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. (v) Suitable for Vegetarians.