

# CHRISTMAS DAY MENU

CHOOSE ONE FROM EACH COURSE

£120 PER PERSON

## TO START

**Grilled hand dived scallops with lemon balm infused champagne cream, festive spiced brioche crumb & beluga caviar**

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

**Burrata with cinnamon roasted peach, hard cheese crisps, balsamic sea salt & basil oil**

## PALATE CLEANSER

**Veuve clicquot champagne sorbet with orange peel**

## MAIN COURSE

All served with clementine & manuka honey-glazed heritage carrots, cauliflower cheese with gruyère & parmesan crust, garlic & herb roast potatoes

**Dover sole fillet, grilled tiger prawns with garlic, lemon, parsley burnt butter**

**Roasted breast of Norfolk bronze turkey ballotine with pancetta wrapped cocktail sausage, sage & onion stuffing, cranberry jus**

**Aged beef wellington with charred tender steam broccoli & red wine reduction**

**Goat cheese stuffed crispy courgette flower, tomato fondue, basil sauce & hard cheese**

## DESSERT

**Tonka Bean crème brûlée with apricot sorbet & sugar crisp**

**Dark chocolate tart with raspberry chantilly, pecan-lavender nut brittle**

**Christmas pudding with cognac crème & winter berries**

## PETIT FOURS

**Salted caramel chocolates & luxury handcrafted mini mince**

**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**

Leicester  
Square  
Kitchen

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