

# 116

AT THE ATHENAEUM

## CHRISTMAS MENU

**£95 per person**

### **TO BEGIN**

Sweet Potato & Thyme Gougère

Caramelised Onion & Black Olive Galette

### **STARTERS**

Roasted Chicken & Chestnut Velouté, Paris Mushroom Toast

Treacle Cured Salmon, Lemongrass & Ginger Puree, Mustard Leaf, Radish & Sesame

Crispy Golden Cross Goats Cheese, Apple & Beetroot Puree, Frisée Salad & Grain Mustard

Sautéed Scallops, Black Pudding, Caramelised Cauliflower Puree & Dried Cranberry Dressing

### **MAIN COURSES**

*All main courses are served with family style accompaniments for the table*

Cod Fillet, Braised Roscoff Onion, Pearl Barley, Chanterelles, Garlic & Parsley Broth

Braised Ox Cheek, Mustard Mash, Sautéed Black Cabbage & Crispy Onions

Bronze Turkey Ballotine, Sage & Onion Stuffing, Cranberry Sauce & Roasting Juices

Wild Mushrooms Risotto, Winter Truffle & Wood Sorrel

### **DESSERTS**

Classic Christmas Pudding, Brandy Sauce & Tonka Bean Ice Cream

Pecan Tart & Ginger Ice Cream

Mont Blanc

Hazelnut & Chocolate Bon Bon

Selection of British Cheeses, Crackers, Grapes & Celery  
*(Available as an additional course for £12.50)*

## **CHRISTMAS DAY PRE-PAYMENT & CANCELLATION POLICY**

Pre-payment of the full menu price per head is required to secure the booking. This amount will be deducted from the total amount of your bill on Christmas day.

A third party credit card form will be sent and must be completed. Upon receipt of the completed form, the full amount per person will be charged.

Without a successful pre-payment, we reserve the right to cancel the reservation.

Cancellations made prior to 11 December 2020 will receive a full refund. Cancellations made from the 11 December 2020 will be non-refundable. Cancellations based on government guidelines in response to COVID-19 will be refunded in full.

**Cancellations will be accepted by telephone on +44 (0)20 7499 3464 or by email at [116@athenaeumhotel.com](mailto:116@athenaeumhotel.com).**

Confirmation of cancellation will be made in writing.