

# Sample Christmas Day Menu 2023

## To Begin

Squash Caponata, Rocket, Hazelnut

Potato & Truffle Cake

## Starters

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot\*

Beetroot Tartar, Walnut Emulsion, Candied Walnut <sup>(G/F)</sup>

Burrata, Romesco Sauce, Cobble Lane Bresaola

Cured Salmon Ceviche, Kumquat, Chilli, Sesame, Orange Dressing

## Main Courses

Braised Beef Short Rib Bourguignon, Crushed Jerusalem Artichokes

Chalk Stream Trout, Parsnip Puree, Wild Mushroom Chicken Jus, Crisp Kale

Orecchiette Pasta, Pumpkin, Burrata & Truffle

Roast Bronze Turkey, Cranberry & Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce

All main courses served with family style accompaniments for the table

Duck Fat Roasties, Sprouts & Bacon, Crushed Roots, Roast Gravy

## Desserts

Classic Christmas Pudding, Calvados Anglaise, Winterberry Compote

Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache

### Festive Mini Selection

Bouche de Noel, Champagne & Vanilla Pannacotta, Magnum Mandarin Parfait

Selection Of British Cheeses, Crackers, Grapes & Celery

*(Available as an additional course for £12.50)*

£125 per person

Executive Chef Ian Howard

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you.

(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on request

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

## 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 payment link will be sent via email for pre-payment.

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

Cancellations made prior to 11th December 2023 will receive a full refund. Cancellations made from the 11th December 2023 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.

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