

ROYAL LONDON SUITES

Christmas Menus



£45 THREE COURSES

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STARTERS

Creamed Paris brown mushroom and chestnut soup

Gressingham duck and cranberry terrine,
clementine chutney, parsley and buckwheat

Cured Scottish salmon, sauerkraut,
dill crème fraîche, rye bread

Spiced cauliflower fritters, pomegranate,
soya yoghurt, sumac

MAINS

Roast free range Lincolnshire turkey, chestnut stuffing,
bread sauce, pigs in blankets, Brussels sprouts,
goose fat roast potatoes, roasting juices

Slow braised Longhorn short rib of beef,
horseradish sauce, fondant potato, salt-baked
parsnips, bone marrow jus

Roast fillet of Peterhead cod, Jerusalem artichoke,
apple, shiitake mushrooms, hazelnut butter

Hay-baked celeriac, parsley and spelt risotto, red wine

DESSERTS

Georgie Porgie's Devonshire Christmas pudding, brandy custard

Chocolate and salted caramel delice, peanut brittle

Lemon tart, raspberry sherbet, lemon crème fraîche

Mango pavlova, pineapple syrup, coconut cream