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@51

CHRISTMAS EVE MENU

ON ARRIVAL

GLASS OF SPARKLING WINE

ON THE TABLE

SELECTION OF BREAD ROLLS D G S
Roasted Aubergine & Garlic Dip

STARTER

LOBSTER & AVOCADO TIAN C D G S 280 Kcal
Sour Cream, Green Apple and Beetroot Gazpacho, Winter Blooms

Or

AVOCADO & GOATCHEESE TIAN D N 210 Kcal
Sour Cream, Green Apple and Beetroot Gazpacho, Winter Blooms

SORBET

COCONUT SORBET

MAIN COURSE

PAN SEARED HALIBUT CR D F S 580 Kcal
Squid Ink Mash, Tender Buttered Asparagus, Orange Beurre Blanc

Or

CHICKEN ROULADE D S G 470 Kcal
KafirLime Couscous Pilaf, Winter Vegetables, Mushroom Velouté

Or

GREEN PEAS AND ASPARGUS RISOTTO WITH GRILLED BRIE D G N 550 Kcal
ToastedPine Nuts, Herb Oil, Parmesan Tuille, Crispy Basil

Or

SCOTTISH ANGUS FILLET D S G 670 Kcal
Fondant Potato, Winter Vegetables, Wine Jus
Available with a £15 supplement

DESSERT

CHRISTMAS PUDDING (Contains alcohol) D G N S
Kirsch Marinated Cherries, Remy Martin Anglaise

MINCED PIE D N

YULE LOG D G

CINNAMON ICE CREAM D

CHAMPAGNE JELLY S

WINTER CARROT CAKE D G

TEA & COFFEE

£98 per person

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Please inform our associate if you are allergic to any ingredients.

C - Celery | CR - Crustacean | D - Dairy | E - Eggs | F - Fish | G - Gluten | N - Nuts | S - Sulphites Vegetarian