



CHRISTMAS DAY MENU

L'OSCAR LONDON

WELCOME GLASS OF CHAMPAGNE AND AMUSE-BOUCHE

FIRST COURSE

BEETROOT CURED SALMON, SMOKED CRÈME FRAICHE
COMPRESSED CUCUMBER, QUAIL EGG, BELUGA CAVIAR, CRISPY RYE BREAD

SECOND COURSE

FOIE GRAS TERRINE, APPLE CHUTNEY, TOASTED BRIOCHE

PALATE CLEANSER

BLOOD ORANGE SORBET

MAIN COURSE (CHOICE OF)

ORGANIC TURKEY BALLOTINE, GOOSE FAT ROASTED POTATOES
BRUSSEL SPROUTS WITH CHESTNUTS, MAPLE GLAZED HERITAGE CARROTS
CRANBERRY SAUCE, PIGS IN BLANKETS

HERB CRUSTED CORNISH HALIBUT, RED CABBAGE, CHAMPAGNE PUREE
CONFIT LEEKS, BROWN SHRIMP BUTTER SAUCE

DESSERT (CHOICE OF)

CHRISTMAS PUDDING, BRANDY SAUCE

BRITISH CHEESE BOARD, QUINCE JELLY, SOURDOUGH FLAT BREAD

TEA, COFFEE, PETIT FOURS

£135.00 PER PERSON

