

# Christmas at 66 Portland Place

## 2019 Party Menu



### Seated banquet

Three course set menu

Choose from the menu below, one starter, one main course and one pudding for your party

### Drinks

Sparkling wine on arrival

Half a bottle of wine & water per person

Tea & coffee station

All prices exclude VAT at the standard rate, prices are subject to an annual increase in April 2020. (v) denotes suitable for vegetarians. Please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish.

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## Starters (pre-set)

Confit duck terrine, lentil & apple vinaigrette

Salt cod brandade, peas, capers & mustard

Roasted squash, celeriac, stilton & sage (v)

## Starters (served hot)

Artichoke velouté, pine nuts & raisins (v)

## Mains

Wild boar, celeriac, cavalo nero, chantenay carrots, sauce gribiche

Rolled turkey, cranberry & thyme, birds in blankets, crisp potatoes, Brussels sprouts & chestnuts

Roast hake, baby beets, kohlrabi, rhubarb & mint

Wild mushroom & celeriac wellington, truffle vinaigrette, black kale (v)

## Pudding

Christmas pudding with brandy custard & golden raisins (warm)

Lemon tart with cranberry compote & spiced Chantilly cream

Chocolate ganache with cinnamon caramel mousse & chocolate tuille

Orange polenta cake with pear compote (vegan)