

ROUX AT THE LANDAU

CHRISTMAS DAY LUNCH MENU

Selection of canapés

Cornish crab salad, yuzu jelly, brown crab cracker

San Daniele prosciutto 'grissini', whipped brie, black truffle

Roast aged Buccleuch beef rib, sauce "Bercy"

Or

Appledore farm turkey "blanquette", hazelnut and trompette
mushroom pilau

Or

West-country turbot, Carlingford oyster nage, Oscietra caviar

All to be served with roast potatoes and traditional
vegetables

Baked Vacherin Mont d'Or, ratte potatoes, mustard, grumolo leaf

Or

Albert Roux's Christmas pudding

Or

Earl grey, pink grapefruit and Dulcey choux

5 courses £210 per person or including wine pairing
£255.00 per person

If you are allergic or intolerant to any food products, please advise a member of the
service team. Information about ingredients is available on request.

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.