

ROUX AT THE LANDAU

CHRISTMAS EVE DINNER MENU

STARTER

Cornish crab salad, brown crab cracker

Balvenie whisky-cured smoked salmon, calamansi reduction

Diver caught Orkney scallops, fino sherry, Ivy House Farm beurre blanc, Oscietra caviar

Quail and foie gras ballotine, jerusalem artichoke

Appledore farm turkey and black truffle "vol au vent"

MAIN

Roscoff onion 'tarte tatin', cepe purée, parsley salad

Roast saddle of venison, beetroot, braised haunch 'boudin noir'

Fillet of aged Buccleuch beef and seared foie gras 'rossini', mousseline potatoes

Braised West-country turbot, lobster, vin jaune sauce

Dover sole, Carlingford oyster nage, chestnuts

DESSERTS & CHEESE

British and French farmhouse cheese

Christmas pudding soufflé, mince pie ice-cream

Chocolate and caramel tart, pecan nut ice-cream

Exotic fruit pavlova

Blackcurrant and chestnut mont blanc

3 courses £110 per person or including wine pairing £165 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.