



PALM COURT

~ BRASSERIE ~



CHRISTMAS MENU

CELERIAC, HAZELNUT & TRUFFLE SOUP (vg)

CHICKEN LIVER PARFAIT,
candied walnuts, tamarind glaze, pear and ginger
compote and toasted country bread

BAKED BRIE IN FILO
cranberry chutney (v)

SMOKED SALMON & CREAM CHEESE ROULADE
horseradish and red onion

SALAD OF ROAST BUTTERNUT SQUASH
dried cranberries, caramelised pecans,
mixed leaves and goats cheese (v)

TRADITIONAL ROAST TURKEY
and all the trimmings

BEEF BOURGUIGNON
bacon lardons, button mushrooms,
baby onions and mashed potato

GRILLED SEA BASS FILLET
French beans, cherry tomatoes,
black olives and basil pesto

WILD MUSHROOM RISOTTO
truffle oil and creme fraiche (v)

ISRAELI COUSCOUS
Mediterranean vegetables, Provencal sauce
and toasted almonds (vg)

FILLET OF SALMON
parsley mash potato, watercress sauce

- All mains served with extra roast potatoes and seasonal vegetables -

STEAMED CHRISTMAS PUDDING
brandy sauce

CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART
mint Chantilly

CARROT CAKE
vanilla icing and cinnamon ice cream

ROQUEFORT CHEESE
biscuits and apple chutney

(vg) Indicates vegan option (v) Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill.

Please notify a member of staff if you have an allergy or ask for further allergen information.