

BRASSERIE

joël

## **CHRISTMAS DINNER MENU**

FIVE COURSES

£115 PER PERSON

### **AMUSE BOUCHE**

### **LES ENTRÉES**

SMOKED SALMON BALLOTINE

*Cream cheese, peppers, horseradish mousse,  
apple gel, plum, fennel rye bread*

CORN-FED CHICKEN TERRINE

*Foie gras, apricot, orange coulis, grilled brioche*

ARANCINI

*Porcini mushroom, beetroot purée, truffle mayonnaise*

### **LES PLATS**

TRADITIONAL STUFFED TURKEY PAUPIETTE

*Served with all trimmings*

PAN FRIED STONE BASS

*Orange and carrot purée, sautéed kale, fried capers, lemon oil*

SEARED GUINEA FOWL

*Sweet potato celeriac gratin, baby courgette, thyme jus*

FRESH RAVIOLI

*Goat's cheese, beetroot, wild mushroom sprinkle, parmesan sauce*

### **LES DESSERTS**

LEMON DELICE

*Vanilla sable, lemon cake, lemon compote,  
vanilla Chantilly, merengue, lemon candy*

HAZELNUT BUCHE DE NOEL

*Served with gianduja sauce*

BLACKCURRANT CHOCOLATE AND BUCKWHEAT

*Crunchy base, buckwheat sponge, blackcurrant syrup, blackcurrant compote,  
chocolate cremeux, vanilla Chantilly*

### **PETIT FOURS**

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the manager.

Menu Created by Chef Peter Szanlinka

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