

BRASSERIE

joël

CHRISTMAS LUNCH MENU

THREE COURSES

£95 PER PERSON

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 the trimmings

PAN FRIED STONE BASS

Orange and carrot purée, sautéed kale, fried cappers, lemon oil

SEARED GUINEA FOWL

Sweet potato celeriac gratin, baby courgette, thyme jus

FRESH RAVIOLI

Goat's cheese, beetroot, wild mushrooms 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*

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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