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**CHRISTMAS
MENU**
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BOULEVARD *Brasserie*

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

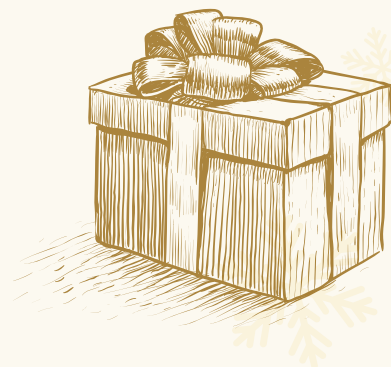
Chantilly

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.