

EST. 1857

ST. JAMES'S

HOTEL & CLUB MAYFAIR

# Christmas Day

3-COURSE SET MENU

## AMUSE

Pumpkin and Chestnut soup, Crème fraîche

## STARTER

Burrata with Roasted Crown Prince Pumpkin and Toasted Hazelnuts

Seared Hand-dived Scottish Scallops, Cauliflower Purée, Golden Raisins in Vadouvan

Cauliflower Roasted with Vadouvan, Apple, Coriander, and Golden Raisin Salad (vg)

## MAINS

Turbot Poached in Champagne, Salsify

Jerusalem Artichokes Roasted with Garlic and Thyme,
Wild Mushrooms, Confit Egg Yolk, Comté Espuma (vg)

Fillet of Dry-Aged Beef, Crushed Celeriac, Duck Fat Potato, Madeira and Truffle Jus

Celeriac and Confit Chestnut Pithivier, Celeriac and Madeira Jus (vg)

## CHEESE

Selection of 3 British Cheeses

## DESSERTS

Chestnut Mousse with Dark Rum, Eggnog Ice Cream

Eggnog Ice Cream, with Dark Chocolate Shavings

Tea or Coffee Served with Mince Pies

Please note this is a sample menu, and dishes are subject to change.
Final menus will be confirmed closer to the festive season.

Please advise us of any allergies or dietary requirements. Drinks not included.
A discretionary service charge of 15% will be added to your bill. All prices include VAT.