

PRIVATE DINING AT

THE
Treasury

CHRISTMAS DAY

£130 per person

Canapés

three canapés

Truffle arancini

wild mushrooms & Italian cheese

Smoked mackerel rilette

brioche crouton, pickled beetroot

Tomato bruschetta

confit tomato, basil, olive oil (vg)

Starters

Minestrone ribollita

rosemary focaccia (vg) (v) (gfo)

Chapel & Swan smoked salmon

cocktail prawns, avocado, cucumber
and Marie Rose sauce (gfo)

Beef carpaccio

wagyu croquettes, rocket & parmesan

Italian buffalo mozzarella

fresh mozzarella with ripe figs, mint, rocket
olive oil and ricotta salata (gf) (v)

Lobster Gnudi

Leek cream, spinach & lemon

Duck liver parfait

pear & ginger chutney,
sourdough, shaved pear

Mains

Roast turkey

sage & cranberry stuffing, pigs in blankets,
with roast potatoes and all the trimmings

Christmas porchetta

rolled & roasted Pork belly & crackling,
filled with fennel sausage, apricot
and cranberry stuffing

Roast rib of beef & Yorkshire pudding

with red wine sauce

Braised halibut fillet

Roasted new potatoes, Noilly Prat
and chive butter sauce (gf)

*All mains served with roast potatoes,
vegetables & seasonal greens*

Lentil & nut strudel

Puy lentils, toasted nuts, veggies herbs and
cranberries wrapped in brick pastry (n) (vg)

Desserts

Bûche de Noël - Chocolate yule log

with Baileys cream (v)

Tiramisu

Home-made sponge soaked in coffee
and coffee liqueur with mascarpone &
shaved chocolate

Our own traditional Christmas pudding

cranberry and orange compote, brandy custard

Panettone cheesecake

honeycomb and honeycomb
ice cream (v)

Pistachio Profiteroles

Pistachio ice cream and warm chocolate sauce (v) (n)
Available with vanilla ice cream (v)

Lemon Sorbet

curd, granita & meringue (vg) (v) (gf)

To Finish

Selection of chocolate truffles

with a choice of tea or coffee

(vegan truffles available)