



THE
**CHELSEA
HARBOUR**
HOTEL

LONDON

Christmas Day Menu 2023



(seating between 12:30pm – 09:00pm)
Five-Course Menu with Champagne on Arrival: £95

Amuse bouche

Arrival Glass of champagne
Chef's choice of snacks

Starter

Foie gras & Barbary duck terrine
Medley of beetroot, toasted brioche

Or

Roasted celeriac & truffle velouté (v)

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Lobster risotto

Heritage carrots, dill oil

Or

Burrata

Kalamata olives, heritage tomato & basil (v)

Main Course

Smoked bacon wrapped turkey roulade
Sage & onion stuffing, pigs in blankets, duck fat roast potatoes
Honey roast root vegetables & pan gravy

Or

Roast Fillet of Grass fed Beef, duck fat roast potatoes

Honey roast root vegetables & red wine Jus

Or

Wild mushroom, roast butternut squash, spinach & chestnut

Wellington

Honey roast root vegetables, stilton sauce (v)

Dessert

Mulled wine pear tarte tatin

Vanilla bean ice cream

Or

Rich chocolate & cherry ganache

Chocolate macaroon, Cherry sorbet

Or

Christmas plum pudding with brandy sauce

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Tea, coffee & mince pies



Any dietary requirements please ask a member of staff