

# The Kitchens

## Peter Street Kitchen Christmas Day Luncheon

**Wednesday 25<sup>th</sup> December 2019**

Five Courses - £115 per person

### To Start

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust  
Marinated crispy duck salad with grapefruit, pine nuts, shallots and plum dressing  
Chargrilled asparagus glazed with blood orange hollandaise

### Palate Cleanser

Champagne and mint jelly with organic lemon sorbet

### Main Course

Dover sole fillet with asparagus and herb butter sauce  
Garlic and sage herb butter-roasted baby chicken with lemon and shallot infused gravy  
Aged beef Wellington with charred greens and red wine reduction  
Portobello mushroom, black cabbage and goat's cheese Wellington  
All served with orange and mānuka honey-glazed heritage carrots, cauliflower  
cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes

### Dessert

Valrhona chocolate fondant with spiced ginger ice cream  
Cinnamon crème brûlée with plum wine jelly and red plum sorbet  
Baked blackberry and vanilla cheesecake with clementine and mint sorbet

### Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.