

MENU

THE
LONDON
CABARET
CLUB

BOOK

CHRISTMAS ROYALE

BOOK NOW

OUR DINING EXPERIENCES

OUR MENU

ROYAL DIAMOND &
DIAMOND MENU

GOLD MENU

STARTER

Twice-Baked Stilton & Leek Soufflé

Parsnip crisp, red onion
chutney, watercress
(Gluten, Egg, Dairy, NF)

Pan-Seared Scallops

Cauliflower purée, pickled
apple, beef pancetta crumb
(pork-free)
(Mollusc, Dairy, GF, NF)

Loin of Venison

Butternut squash purée.

Beetroot & Cream Tartlet

Beetroot carpaccio,
horseradish crème fraîche, dill
oil
(Fish, Dairy, GF, NF)

or

Jerusalem Artichoke & Leek Tartlet

Parmesan custard, crispy
shallot, herb salad

MAIN COURSE

Beef Wellington

Truffle duxelles, buttered kale,
fondant potato, red wine jus
(Gluten, Egg, Dairy, NF)

Roast Stone Bass

Saffron potato, buttered kale,
white wine & shallot
cream
(Fish, Dairy, GF, NF)

Wild Mushroom & Truffle Risotto

Jerusalem artichoke crisps.

MAIN COURSE

Confit Duck Leg

Parsnip purée, glazed carrots,
spiced plum jus
(Dairy, GF, NF)

or

Roasted Celeriac & Wild Mushroom Wellington

Truffle parsnip purée, sautéed
greens, red wine jus

DESSERT

Warm Spiced Apple Tatin

Calvados cream
(Gluten, Dairy, Egg, NF)

or

Clementine Posset

Poached cranberries,
shortbread
(Dairy, Gluten, NF)

DESSERTS

Spiced Chocolate Delice

Clementine gel, cinnamon
crunch
(Soya, Dairy, GF)

Christmas Pudding Parfait

Brandy anglaise, gingerbread
crumble
(Gluten, Dairy, Egg, NF)