



*London Capital Club
Festive Menu 2017*

BOX

*Merry
Christmas*

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*£70 per person Tuesday, Wednesday or Thursday
£65 per person Monday or Friday*

Package includes

Sparkling wine reception (1 glass per person)

3 course lunch/dinner

½ bottle of house wine per person

Tea, coffee and mini mince pies

Christmas decorations

Christmas crackers on each place setting

Festive music



Amuse bouche (choice of 1 @ £4 per person supplement)

Jerusalem artichoke soup, pickled wild mushrooms

Cauliflower soup, spiced onion fritter

Smoked beef croquette, aged beef mayo

Mac 'n' cheese fritters

Chorizo scotched quail eggs

Pigs in blankets, mustard dip



Starters

Beetroot cured Scottish salmon, pickled cucumber, dill, crème fraîche

Game terrine, cranberry jam, house sour dough

Curried cauliflower, golden raisins, polenta, crispy kale

Seared queen scallops, sea herbs, garlic butter

Mains

Roast Norfolk turkey, duck fat potatoes, seasonal roast vegetable, Brussel sprouts, pork stuffing and poultry gravy

Cornish hake, braised leeks, Jerusalem artichokes, dill butter sauce

Wild mushroom tart, poached hens egg, hollandaise, truffle

Wellington of Scottish venison, parsnip puree, roast shallots, bramble jus



Desserts

House Christmas pudding, brandy sauce

Chocolate and clementine delice, mince pie ice cream

Mulled wine poached pears, Pavlova, ginger curd

Kirkham cheddar, Eccles cake

Additions

Add a cheese course (£8 per person)

Add canapés to your reception (£10.50 per person)

Please choose one set menu for your group.

All food might contain traces of some allergenic substances. Please let your event planner know of any guests with dietary needs in advance of your event.

12.5% discretionary service charge will be added to your final bill.