



EDWARDIAN
HOTELS
LONDON

Christmas 2020

Food & Beverage Service Excellence

Farmer's Winter Selection

THE FARMER'S WINTER SELECTION

4th December – 20th December 2020
Three courses served with an Apple & Spiced Jasmine Martini
35 per guest



Starters

Classic French onion soup
with Gruyère cheese and warm baguette

Crispy duck salad
Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

Baby spinach, walnut and goat's cheese salad
dressed with honey balsamic v

Market Specials

Moules frites
Mussels cooked with garlic, parsley and white wine cream, served with paprika frites

Black Norfolk roast turkey
with honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey reduction

Portobello mushroom Wellington
Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

The Dessert Pantry

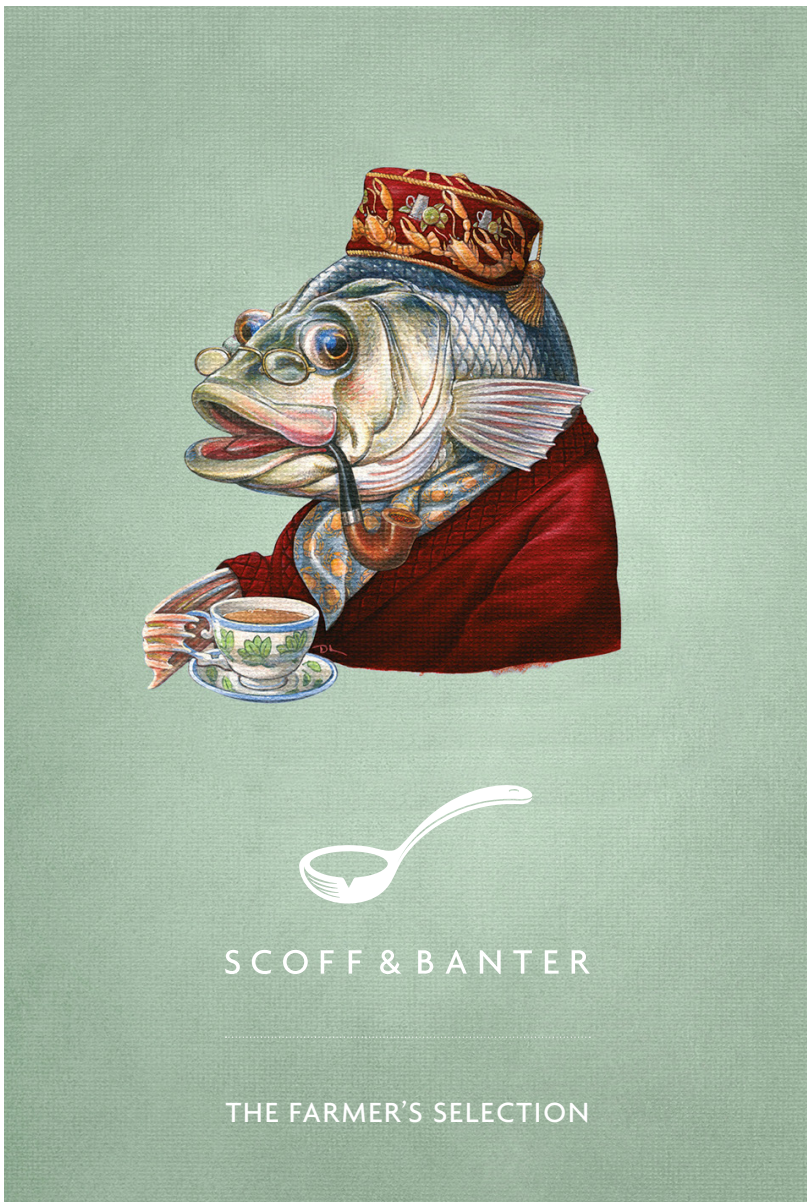
Black forest trifle
Layered sponge, milk chocolate and port custard, amerena cherries and crème anglaise v

Toffee pudding
Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

Bramley apple crumble
served with Cornish clotted ice cream or vanilla custard v

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 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Christmas Day Luncheon Menus



Christmas Day Luncheon at Scoff & Banter

Friday 25th December 2020

Five courses - £95 per guest

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 v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

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

Dessert

Gingerbread fondant with caramelised praline fudge and crushed hazelnut ice cream v
Toasted cacao nib shortbread and warm chocolate ganache with
candied clementine and Grand Marnier crème anglaise v
Cheesecake and wild honey légère with thyme-infused pear and lemon marmalade

Petit Fours

Charbonnel et Walker Pink Marc de Champagne Truffles v

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The Kitchens

Christmas Day Luncheon at May Fair Kitchen

Friday 25th December 2020

Five courses - £115 per guest

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 v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

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

Dessert

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

Petit Fours

Roasted hazelnut and dulce de leche truffles v
Milk chocolate and spiced orange caramel truffles v

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The Kitchens

Christmas Day Luncheon at Monmouth Kitchen

Friday 25th December 2020

Five courses - £95 per guest

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 v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

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

Dessert

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

Petit Fours

Roasted hazelnut and dulce de leche truffles v
Milk chocolate and spiced orange caramel truffles v

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The Kitchens

Christmas Day Luncheon at Peter Street Kitchen

Friday 25th December 2020

Five courses - £115 per guest

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 v

Palate Cleanser

Champagne and mint jelly with organic lemon sorbet v

Main Course

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

Dessert

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

Petit Fours

Roasted hazelnut and dulce de leche truffles v
Milk chocolate and spiced orange caramel truffles v

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CHRISTMAS DAY LUNCHEON

Friday 25th December 2020

Four courses - £75 per guest

Cinnamon crispy duck and pomegranate salad with spiced clementine dressing

Lobster and Cornish crab salad with horseradish dressing

Tiger prawn cocktail with ginger lemon mayonnaise

Roasted Asparagus with green chilli and lime emulsion v

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Laurent-Perrier and cranberry sorbet v

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Black Norfolk roast turkey, Mānuka honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey reduction

Parmesan and herb-crusted rack of lamb with rosemary dauphinoise and clementine-roasted heritage carrots, served with a Barolo red wine and shallot sauce

Amalfi lemon-marinated langoustine risotto with mint and kale

Wild mushroom and cinnamon ricotta ravioli with chestnut and thyme emulsion v

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Nutmeg brûlée, cinnamon cacao, almond ice cream and mascarpone Courvoisier crème v

White chocolate mousse and hazelnut sponge with blood orange compote

Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts v

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Steak & Lobster

Christmas Day Luncheon at Steak & Lobster

Friday 25th December 2020

Four courses - 55 per guest

Starters

Surf and turf croquettes with jalapeño mayo

Smoked beef flat tacos with lime and
crème fraîche

Crispy steak rolls with spiced bourbon
maple glaze

Warm veggie mince lettuce cups v

Salads

Blackened steak salad with balsamic mustard

Spinach, apple and pecan salad with
maple dressing v

Charcoal Grill & The Rest

All grills are served with a choice of paprika fries or spicy lemon salad

251g rib-eye with peppercorn sauce

1lb lobster
Grilled with garlic butter

Lobster macaroni cheese

Veggie steak macaroni cheese v

Supplements

Surf 'n' turf 10
Grilled steak and half lobster
with spicy roasted garlic and
chimichurri butter

Before You Go

Keylime cheesecake v

The mason jar
Honeycomb, chocolate fudge
brownie, vanilla ice cream and
toffee caramel sauce v

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Steak & Lobster

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Smoked beef flat tacos with lime and
crème fraîche
Crispy steak rolls with spiced bourbon
maple glaze
Warm veggie mince lettuce cups v

Salads

Blackened steak salad with balsamic mustard
Spinach, apple and pecan salad with
maple dressing v

Charcoal Grill & The Rest

All grills are served with a choice of paprika fries or spicy lemon salad

251g rib-eye with peppercorn sauce
1lb lobster
Grilled with garlic butter

Lobster macaroni cheese
Veggie steak macaroni cheese v

Supplements

Surf 'n' turf 10
Grilled steak and half lobster
with spicy roasted garlic and
chimichurri butter

Before You Go

Keylime cheesecake v
The mason jar
Honeycomb, chocolate fudge
brownie, vanilla ice cream and
toffee caramel sauce v

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Thank You.