

Christmas Day Menu 2024

To Begin

Creedy Carver Duck Rillettes, Pickled Walnuts
Brown Shrimp, Taramasalata, Tobiko
Overnight Sourdough & Cultured Butter

Starters

Potted Dalston Hens' Egg, Smoked Potato, Green Onions & Preserved Truffle

Wester Ross Salmon Ballantine, Sauce Gribiche, Crème Fraiche

Chicken Liver Parfait, Cranberry & Chocolate, Brioche

Main Courses

Roast Bronze Norfolk Turkey, Chestnut, Sage, Apricot Stuffing & Giblet Gravy

North Sea Cod, Exmoor Caviar, Coastal Greens & Warm Tartare Sauce

Butternut Squash Goats' Cheese, Chestnut Pithivier, Kale & Cranberry

All main courses served with family style accompaniments for the table including duck fat roasties, sprouts and bacon, smashed potatoes, roasted winter roots

Desserts

Classic Homemade Christmas Pudding, Armagnac Sauce & Winter Berry Compote

Festive Selection; White Chocolate & Orange Yule Log, Mince Pie Parfait, Chocolate & Hazelnut Mousse

Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil & Honeycomb

For the table to share

Sharing Croxton Manor Stilton, Cranberry & Port, Overnight Sourdough, Cultured Butter
£20 supplement per person (5 guest minimum)

Sharing Baked Tunworth Cheese, Truffle Honey, Roasted Heirloom Garlic, Flat Breads
£20 supplement per person

£ 125 per person

Christmas Day Pre-Payment & Cancellation Policy

Executive Chef Kevin Fawkes

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you.

(V) Vegetarian, (VG) Vegan, (VG*) Vegan on request

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Pre-payment of the full menu price per head is required to secure the booking. This amount will be deducted from the total amount of your bill on Christmas day.

A payment link will be sent via email for pre-payment.

Without a successful pre-payment, we reserve the right to cancel the reservation.

Cancellations made prior to 11th December 2024 will receive a full refund. Cancellations made from the 11th December 2024 will be non-refundable. Cancellations based on government guidelines in response to COVID-19 will be refunded in full.

Cancellations will be accepted by telephone on +44 (0)20 7499 3464 or by email at 116@athenaeumhotel.com

Confirmation of cancellation will be made in writing.

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