

THE  
ROYAL HORSEGUARDS  
HOTEL

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# FESTIVE SET MENU

£45.00

## STARTER

Honey roasted parsnip soup, carrot crisp, herb oil (ve) (v)

Baked goat cheese with crumbed pumpkin seed, baby leaves, red currant dressing (v)

Chicken & apricot terrine, onion chutney, sourdough crouton

Atlantic prawn cocktail, lettuce wedge, avocado puree, smoked pepper dust

## MAIN

Turkey, served with traditional trimmings  
(Roast potato, glazed carrots & parsnips, brussels sprouts, pigs in blanket & gravy)

Braised beef, horseradish mashed potato, glazed carrots & bordelaise sauce

Oven roasted salmon fillet, caper crushed potato, green beans & dill hollandaise

Spiced pumpkin & chestnut risotto, charred brussels sprouts & sun blushed tomato (ve) (v)

## DESSERT

Traditional Christmas pudding with orange & brandy sauce

Raspberry & chocolate torte (ve)

Cheese and biscuit platter

Raspberry trifle torte

Food allergies and intolerances

(v) is suitable for vegetarians. (ve) is suitable for vegans. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available on request, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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# CHRISTMAS DAY SET MENU

£95.00 (Includes a glass of Champagne)

## STARTER

Spiced pumpkin soup, toasted seeds & garlic crouton (ve) (v)  
Smoked salmon, dill, beetroot, chive sour cream & caper berry

## INTERMEDIATE

Chicken liver & cognac pate, homemade festive chutney & sourdough crouton  
Emmental cheese soufflé with beetroot chutney, crispy leaves salad

## MAIN

Turkey, served with traditional trimmings  
(Roast potato, glazed carrots & parsnips, brussels sprouts & pigs in blanket & gravy)

Braised beef, fondant Potato, tenderstem broccoli & red wine jus

Pan seared sea bass fillets, citrus saffron risotto, courgette ribbons, pepper & lemon veloute

Mushroom & green pea risotto, rocket & olive salad (ve) (v)

## DESSERT

Traditional Christmas pudding with orange & brandy sauce

Caramelized biscuit cheesecake, berry gel & orange crumbs (ve)

Pear & ginger upside down, creme anglaise & glazed walnuts

Cheese & biscuit platter

Mince pies & tea and coffee

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