

# One Twenty One Two Restaurant and Private Dining Rooms

One Twenty One Two, our fine dining restaurant and private dining rooms offer exceptional cuisine in refined and intimate surroundings. Enjoy a 3-course lunch or festive dinner menu followed by coffee and mince pies.

One Twenty One Two dates available:  
26th November – 22nd December

Private Dining dates available:  
27th November – 23rd December

Times:  
From 6.00pm onwards

Price:  
From £45.00 per person

## Starters

Tian of smoked chicken with lemon mayonnaise, sun blushed tomatoes, avocado, crème fraîche and tomato rouille

Duck and orange pâté with wild mushrooms, plum jelly and puree

Smoked salmon and prawns with avocado tian, watercress mayonnaise

Terrine of smoked salmon and scallops with lime jelly and crème fraîche

Cream of roasted chestnut soup with glazed mushroom truffle dressing (V)

Tartlet of roasted vegetables with red onion compote, goats cheese and herb salad (V)

## Mains

Stuffed turkey roulade with truffle, roasted potatoes, Brussels sprout purée, roasted parsnips, carrots and pigs in blankets

Roasted British beef fillet with sweet potato fondant, green beans, roasted parsnips and jus

Roasted lamb rump with sweet potato gratin, green beans, aubergine caviar and rosemary jus

Seared cod fillet with baby vegetables, saffron corn cake and Champagne butter sauce

Pan roasted sea bass fillet with basil risotto bake, roasted pumpkin puree and pernod velouté

Roasted gnocchi with spinach, mushrooms, roasted pumpkin and herb chilli oil (V)

Pumpkin and mushroom risotto with tomato salsa dressing and parmesan (V)

## Desserts

Traditional Christmas pudding with orange and brandy sauce

Bramley apple crumble, blackberries, Calvados cream and rich custard

Mulled wine poached pear, walnut cake, black figs and Jude's vanilla ice cream

Cherry and chocolate bombe with caramelised orange and fresh berries

Spiced bittersweet chocolate Yule log, white chocolate cremeux and passion fruit sorbet

Christmas pudding cheesecake with marinated winter fruits and roasted almond meringue

Selection of cheeses, spiced chutney, crackers, grapes, walnuts and celery (£12 supplement per person)

Coffee and mince pies

## Party Includes

- Festive table decoration
- Christmas novelties

## Additional Information

Restaurant tables for up to 8 guests and private dining for up to 30 guests.

Minimum numbers apply for private dining.

Special dietary requirements available on request.

## One Twenty One Two Booking

Please call 020 7451 9386 or email  
1212royalhorseguards@guoman.co.uk

## Private Dining Booking

Please call 020 7451 9386 or email  
onewhitehallplace@guoman.co.uk  
guoman.com/royalhorseguards