

l'oscar

LONDON

CHRISTMAS MENU

3 Courses for £70.00 per person

STARTER

Black Treacle-Cured Salmon, Cornish Crab, Bitter Leaves, Russet apple
Celeriac rémoulade

Ragstone Goat's Cheese, Pickled Beetroot Tatin, Candied Spiced Pecans, Baby Leaves

Mushroom Orzo, Soy Sauce Jelly, King Oyster Mushroom and Parsley

Chicken, Caramelised Apple and Black Pudding Terrine, Piccalilli, Hazelnuts

Jerusalem Artichoke Cream, Truffle and Parmesan Cheese Straws

MAIN COURSE

Blackwell's Free-Range Bronze Turkey, Brussel Sprouts, Honey Roasted Parsnips, Goose Fat
Roast Potatoes, Cranberries

Honey Roast Duck Breast, Confit Leg Sausage Roll, Caramelised Endive, Bergamot Jus

Roasted Cornish Cod, Slow Braised Beef Cheek, Salsify, Golden Chanterelle Red Wine Jus

Celeriac, Fourme d'ambert and Cranberry Pithivier, Caraway Carrot Purée,
Torched Baby Onions

Beef Fillet, Slow Braised Tail Tortellini, Braised Gem, Aged Balsamic and Cipollini Onion Jus
(£8.00 supplement)

DESSERT

Apple and Golden Raisin Crumble, Warm Blackberry Soup

Christmas Pudding Souffle, Drambuie Ice Cream

Spiced Pear and Walnut Crème Brûlée, Shortbread

Chef's selection of Cheeses, Cranberry Preserve

Petit Fours, Tea's and Coffees

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
All food and non-alcoholic beverage prices are inclusive of 5% VAT and alcoholic beverages at 20% VAT.
A 12.5% discretionary service charge will be added to your final bill