



CORINTHIA

LONDON

# Festive Events

*at Corinthia London*

**FESTIVE MENU**

2024

## SET 3-COURSE MENU

£120 PER PERSON

Enjoy the same Starter, Main Course and Dessert for the group, with dietary requirements catered for separately, as per chef's choice

## PRE-SELECTED 3-COURSE MENU

£150 PER PERSON

Three options of Starters, Main Courses and Desserts, including dietary options, to be selected by each of your guests up to 14 days before the event.

### CANAPÉS

Earl grey soaked prune, bacon, pumpkin purée - £7 SUPPLEMENT

Cep, chestnut and artichoke tartlet (V) - £6 SUPPLEMENT

Whisky cured salmon, yogurt, almond, nori - 7 SUPPLEMENT

### STARTER

Pressed terrine of Cotswold white chicken  
*Celeriac, mushroom and duck liver, pickled walnut, endive, warm brioche*

Treacle cured Secret smokehouse salmon  
*Pickled cucumber, sea herbs, horseradish buttermilk, caviar*

Creamy chestnut velouté  
*Barley, quail eggs, pickled celeriac, truffle (V)*

Salad of baked heritage beetroots  
*Goats curd, pine nuts, beetroot jelly (V CAN BE VE)*

### MAIN COURSE

Free range Norfolk bronze turkey  
*Sausage stuffing, pigs in blankets, roast vegetables and potatoes*

Slow cooked fillet of Lake District farm beef  
*Braised short rib parmentier, carrot, spinach, port spiced plum purée (GF)*

Fillet of turbot  
*Wild mushrooms, savoy cabbage, truffled celeriac puree, champagne velouté (GF)*

Miso glazed aubergine  
*Cauliflower, cumin, parmesan cream, parsley oil (V CAN BE VE, GF)*

### DESSERT

Warm Christmas pudding, brandy sauce anglaise

Hazelnut and milk chocolate bouche de noel

Chestnut and blackcurrant meringue

### CHEESE

£20 SUPPLEMENT

Plated 5 British cheese selection, grapes, celery, crackers



Delight in a seamless experience in the hands of our professional and caring teams.

Speak to your dedicated planner today to get started.

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