

Celebrate Festive Season in a true Chelsea Style.

Festive À la carte or set menu

From £32 per person

**Available from 1st December excluding 25th and 31st December*

Christmas Day Lunch

Adults: £95 per person

**Live entertainment and appearance of Father Christmas*

Children under the age of 12 at 50% discount

New Year's Eve Dinner

£95 per person

**Live band and DJ*

Children under the age of 12 at 50% discount

New Year's Day Brunch

£38 per person

To book please call 020 7823 3000,
Email chelseariversidebrasserie@millenniumhotels.co.uk or ask at reception.

The Chelsea Harbour Hotel
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FESTIVE SET MENU

STARTER

Roasted quail with vanilla potatoes

Confit Granny Smith apple

Warm tuna Nicoise salad

Quail eggs, truffle tapenade

Grilled polenta with ratatouille

Warm brie

MAIN COURSE

Traditional turkey parcel, winter vegetables

Chipolata sausages

Steamed sea bass with olive crushed potatoes

Vegetable pearls and broth

Mushroom ravioli with warm walnut salad

Truffle sauce

DESSERT

Apple tart tatin, vanilla ice cream

Christmas pudding with warm brandy sauce

Chocolate and chestnut log cake

£32.00 per person

**Available from 1st December excluding 25th and 31st December*

CHRISTMAS DAY LUNCH

Glass of Veuve Clicquot Champagne on arrival

AMUSE BOUCHE

Chef's festive selection

STARTER

Pheasant Terrine

Chanterelle mushrooms,
baby apples balsamic glaze, brioche

Beetroot and Goat Cheese Medley

Heirloom beetroot, goat cheese
tomato confit, balsamic glaze

Kinglas Smoked Salmon

Capers and pickled shallots

Smoked Duck Carpaccio

Red wine pear, baby leaves

INTERMEDIATE

Spiced **Clementine Sorbet**

MAIN COURSE

Roasted Free Range Turkey Parcels

Fondant potato, traditional garnish

Dry-aged Beef Fillet

Baby vegetables, truffle gratin potatoes

Searred Anglesey Sea Bass

Grilled artichoke, baby broccoli,
potato gnocchi, saffron broth

Butternut Squash ravioli

Caramelised butternut squash,
baby spinach, sage and chestnut butter

DESSERT

Traditional Christmas Pudding

Hennessey brandy cream anglaise

Chocolate Delice

Chocolate and chilli shot

Chestnut & Heritage Carrot Cake

Vanilla shot

**White Chocolate and Cranberry
Cheesecake**

Berry compote

Tea, Coffee and Festive Petit Fours

£95.00 per person

NEW YEAR'S EVE DINNER

Glass of Veuve Clicquot Champagne on arrival

AMUSE BOUCHE

Lobster cappuccino, white truffle essence

STARTER

Scallops and Lobster

Celeriac and kale remoulade, Oscietra caviar

Trio of "Arancini"

Parmesan foam, smoked arrabiatta (v)

Duo of Duck

Smoked duck, pistachio foie gras, baby beetroot

MAIN COURSE

Fillet of Beef

Beef croquette, wilted spinach, wild mushrooms, Rossini jus

Grilled Lemon Sole Paupiette

Pearls of vegetables, seafood broth

Trio of Ravioli

Ricotta cheese, beetroot, mushroom, smoked baby tomato sauce (v)

INTERMEDIATE

Passionfruit and Champagne sorbet

DESSERT

Chocolate fondant and Amaretto ice cream

Tea, Coffee and Petit Fours

£95.00 per person