MARIA G's

Kensington

CHRISTMAS DAY

4 courses · £75 per person · A glass of Veuve Ambal Crémant Brut on arrival

STARTERS

Silky Celeriac & Truffle Soup (v, cn)
Toasted hazelnut crumb, bread roll, whipped butter

Wild Mushroom Arancini (v)
Sautéed shiitake, truffled garlic aioli

Confit Duck Croquettes
Mustard mayo, pickled shallot, cress

Salmon Gravlax
Candy beetroot, blood orange, dill

MAINS

Norfolk Turkey
Wrapped in maple-cured bacon, onion and sage stuffing, festive trimmings, wine jus

Beef Fore Rib
Hand-tied with mushroom and garlic stuffing, festive trimmings, wine jus

Sea Trout
Capers, brown butter, cauliflower purée, samphire

Truffled Celeriac & Chestnut Pavé
Wild mushroom, parmesan mash, glazed festive roots

SIDES

£6 each

Brussels Sprouts, Crispy Bacon, Almonds (cn)

Braised Red Cabbage, Cox Apple (v)

Pigs in Blankets

DESSERTS

Traditional Christmas Pudding (v)
Brandy sauce, redcurrant

Morello Cherry & Custard Tart (v)
Cherry compote, fresh mint

Chocolate Yule Log Slice (v, cn)
Hazelnut and vanilla cream

TO FINISH

Mini Mince Pie

Before ordering, please speak to our team about your dietary requirements, intolerances and food allergies. A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Well-behaved dogs on a lead are very welcome.

(v) Vegetarian · (cn) Contains nuts