

CAFÉ ROYAL GRILL

Christmas Day

25th December 2026

Four Courses £275



Accompanied by a glass of Laurent-Perrier La Cuvée, Brut, included as part of the experience

STARTERS

Whipped Potatoes with Comté

And Shaved Black Winter Truffle (v)

Pan-fried Foie Gras

With Apple Galette, Calvados and Pistachio

Lobster and Avocado Cocktail

Sauce Marie Rose

MIDDLE COURSE

Truffled Jerusalem Artichoke and Chestnut Soup (v)

Butter Poached Langoustines

With Celeriac, Granny Smith Apple and Ossetra Caviar

Twice Baked Cheddar Cheese and Spinach Soufflé (v)

MAINS

Butter Roast Herb-fed Bronze Turkey

With Christmas Stuffing and Goose Fat Roast Potatoes

Fillet of Turbot

With Champagne Poached Oyster and Ossetra Caviar

Dry-aged Beef Wellington

With Roscoff Onion Puree, Sprout Tops and Madeira

DESSERTS

Christmas Pudding 'Café Royal'

With Brandy Sauce

Chocolate and Chestnut Bûche de Noël

Colston Bassett Stilton

With Port Jelly and Fruit Cake

Coffees, Teas and Warm Mince Pies



Scan for allergen and dietary information



(vg) Vegan - (v) Vegetarian

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact on the environment by supporting local farmers and suppliers. If you have a food allergy or special requirement, please inform a member of the team prior to placing your order. All prices are inclusive of VAT charged at the current rate. Hotel Café Royal makes every effort to comply with dietary requirements of all our guests.