



DECK THE HALLS



THE CONNAUGHT

'TIS THE SEASON TO BE JOLLY

Click "View" to discover each of our sample menus for the 2023 festive season.

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CHRISTMAS, AS IT SHOULD BE

BEAUTIFULLY REFINED & UTTERLY JOYFUL

This year, allow us to bring you the most perfect Christmas imaginable at The Connaught.

Rich culinary tradition is conjured up on a plate at our three Michelin-starred restaurant Hélène Darroze at The Connaught. Festive menus with a twist are served in Jean-Georges at The Connaught, overlooking the twinkling lights of Mount Street and the intimate Connaught Grill.

We take care of every detail, so you can completely relax and enjoy this magical time with your loved ones. There's simply nothing quite like it.

FESTIVE AFTERNOON TEA

JEAN-GEORGES AT THE CONNAUGHT
14 NOVEMBER - 1 JANUARY 2024

**BEGIN WITH A GLASS OF LAURENT-PERRIER BRUT OR ROSÉ,
DELAMOTTE BLANC DE BLANC, DOM PERIGNON CHAMPAGNE OR
A FESTIVE MOCKTAIL**

AMUSE BOUCHE

Truffle & Comté Cheese Profiteroles

SANDWICH SELECTION

Cucumber & Brown Buttercream

Herb cream cheese, wild rocket, capers, white bread

Free Range Smoked Magret & Egg Mayonnaise

Watercress, white bread

Scottish Smoked Salmon & Miso Butter

Pickled vegetables, nasturtium leaves, rye bread

Norfolk Turkey & Smoked Chestnuts

Gem lettuce, orange zest, granary bread

Peppered Pastrami

Light blue cheese cream, sauerkraut, gherkin, malted brown bread

SCONES

Plain & Wholemeal Raisin Scones

*Home-made strawberry & cranberry jam, spiced orange marmalade,
Cornish clotted cream*

DESSERT & PASTRIES

Chocolate Fondue

Gingerbread Christmas tree biscuit

Coconut & Macadamia

White chocolate & coconut ganache, macadamia sponge

Orange & Hazelnut

Hazelnut cream, orange marmalade

Honey & Lemon

Honey mousse, lemon sponge, ginger

Chestnut Mont Blanc

Candied chestnut, vanilla, Chantilly swiss meringue

Spiced Chocolate

Cinnamon chocolate cremeux, pecan nut brownie

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A FESTIVE
MOCKTAIL AND A TREAT TO TAKE HOME £95-£145 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL
AND A TREAT TO TAKE HOME £55 PER CHILD**

All prices are in Pounds Sterling.

Please note a discretionary service charge of 15% will be added to your bill.

*Whilst we will do all we can to accommodate guests with food intolerances and
allergies, we are unable to guarantee that dishes will be completely allergen-free.*

Please note this menu is subject to change.

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FESTIVE MENU DU JOUR

**JEAN-GEORGES AT THE CONNAUGHT
LUNCH & DINNER
1 DECEMBER - 26 DECEMBER
(EXCLUDING 25 DECEMBER)**

MENU DU JOUR

Imperial Oscietra Gold Caviar
Soft scrambled organic eggs, vodka cream

Holstein Beef & Black Truffle Carpaccio
Black truffle & cheese fritters

Roasted Scallop
Pumpkin seeds, soy yuzu broth

Roast Bronze Turkey & Ham
Traditionally garnished, cranberry sauce

Spiced Dark Chocolate Tart
Star anise praline, chocolate ganache, cinnamon ice cream

FIVE COURSE MENU £145 PER PERSON

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FESTIVE CHILDREN'S MENU

JEAN-GEORGES AT THE CONNAUGHT
1 DECEMBER - 26 DECEMBER
(EXCLUDING 25 DECEMBER)

STARTERS

Macaroni & Ham Nuggets
Marie Rose, gem lettuce

Or

The Connaught Children's Pizza
Choice of toppings
Margarita (or) pepperoni (or) prawns & peppers

Or

Vegetable Flower Pot
Hummus, carrots, celery radish

MAINS

Roast Turkey
Roast potatoes, vegetables & chestnut stuffing

Or

Parmesan Risotto
Herb salad

Or

Cocktail Chipolatas & Onion Gravy
Broccoli, carrots, mashed potatoes

DESSERTS

Chocolate Fondant
Vanilla ice cream

Or

Mille-Feuille
Caramelised pecan nuts, vanilla ice cream,
warm caramel sauce

THREE COURSE MENU £70 PER PERSON

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THANKSGIVING MENU

JEAN-GEORGES AT THE CONNAUGHT LUNCH & DINNER 23 NOVEMBER

AMUSE BOUCHE

Egg Caviar, Imperial Oscietra Gold
Soft scrambled organic eggs, vodka cream

STARTER

Pumpkin Velouté
Truffle, Parmesan croutons

MAIN

Roast Organic Welsh Turkey
Chestnut stuffing, Brussels sprouts, cranberry sauce

DESSERT

Pumpkin Pie
Pumpkin cream cheese, vanilla & tonka ice cream

FOUR COURSE MENU £135 PER PERSON

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THANKSGIVING MENU

THE CONNAUGHT GRILL LUNCH & DINNER 23 NOVEMBER

AMUSE BOUCHE

Celeriac Soup
Black truffle foam

STARTERS

Warm Mushroom Salad
Herbal pine nut dressing

Or

Crab Dumplings
Celeriac broth

MAIN

Roasted & Confit Turkey
Stuffing

Or

Grilled Turbot On The Bone
Lemon & leek emulsion

Or

Smoked Heritage Beetroot Wellington
Vegetable, truffle jus

SIDES

Roasted Brussels Sprouts
Mashed Potatoes
Cranberry Compote
Roasted Delicate Squash

DESSERTS

Thanksgiving Selection of Cakes

FOUR COURSE MENU £150 PER PERSON

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SAMPLE CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
24 DECEMBER

CAVIAR

"Kristal" - Thousand Islets Lake
Crab "txangurro", pink grapefruit, long pepper

FOIE GRAS

Andignac – Les Landes
Celeriac, pear, smoked eel, Buddha's hand

TURBOT

The Duchess – Cornwall
Razor clam, coco bean, yuzu kosho "beurre blanc", sea herbs

CHEESE

France
Black truffle from Périgord, fresh herbs, green apple

CHOCOLATE

Tainori – Dominican Republic
Pumpkin, butternut, potimarron

FIVE COURSE MENU **£295 PER PERSON**

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CHRISTMAS DAY LUNCH & DINNER

JEAN-GEORGES AT THE CONNAUGHT
25 DECEMBER

AMUSE BOUCHE

Eggs Toast Caviar
Imperial Oscietra Gold

STARTERS

Goat's Cheese & Potato Terrine
Bitter leaf salad, fresh truffle

Or

Baked Oyster

Or

Warm Salad
Porcini foie gras

Or

Holstein Beef Tartare
Crispy rice, pickles, shizo leaf

MAINS

Roast Bronze Turkey & Ham
Traditionally garnished, cranberry sauce

Or

Spiced Crusted Venison
Red wine cabbage, chestnuts, dried orange

Or

Truffle Crusted Salmon
Smooth & crispy parsnips

Or

Black Truffle Risotto
Aged Parmesan

DESSERTS

Mont Blanc
Chestnut cream, caramelised quince, cranberry sauce

Or

Christmas Pudding
Brandy crème Anglaise

Or

Spiced Dark Chocolate Tart
Star anise praline, chocolate ganache, cinnamon ice cream

FOUR COURSE MENU £265 PER PERSON

Children's menu also available

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CHRISTMAS DAY

MENU

THE CONNAUGHT GRILL

LUNCH

25 DECEMBER

STARTERS

Roasted Scallop
Mussel sauce

Or

Beetroot Cured Salmon
Lemon yoghurt, herbal blinis

Or

Butternut Squash Soup
Parmesan foam

MAIN

Served with traditional garnishes, cranberry compote & bread sauce

Norfolk Turkey Crown

Or

Roasted Partridge
Garlic & thyme burnt bread sauce

Or

Celeriac Milanese
Fig compote, mustard aioli

DESSERTS

Traditional Christmas Pudding
Brandy crème Anglaise

Or

Kumquat & Dark Chocolate Christmas Log
Dark chocolate mousse, crunchy cocoa nibs, kumquat ice cream

Or

Crêpes Suzette
Flamée au Grand Marnier, Madagascan vanilla ice cream

THREE COURSE MENU £295 PER PERSON

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SAMPLE CHRISTMAS DAY LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

CAVIAR

"Kristal" – Thousand Islets Lake
Crab "txangurro", pink grapefruit, long pepper

XXL SCALLOP

Kyle of Lochalsh – Scotland
*Black truffle from Périgord, champignons de Paris, lardo di Colonnata,
Douglas pine*

TURBOT

The Duchess – Cornwall
Razor clam, coco bean, yuzu kosho "beurre blanc", sea herbs

CAPON

Arnaud Tauzin – Les Landes
Pumpkin, black truffle from Périgord, vin jaune d'Arbois

CHEESE

France
Black truffle from Périgord, fresh herbs, green apple

CHOCOLATE

Tannéa – Madagascar
Pear, cinnamon

SIX COURSE MENU **£395 PER PERSON**

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SAMPLE CHRISTMAS DAY DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

CAVIAR

"Kristal" – Thousand Islets Lake
Crab "txangurro", pink grapefruit, long pepper

FOIE GRAS

Andignac – Les Landes
Celeriac, pear, smoked eel, Buddha's hand

TURBOT

The Duchess – Cornwall
Razor clam, coco bean, yuzu kosho "beurre blanc", sea herbs

CHEESE

France
Black truffle from Périgord, fresh herbs, green apple

CHESTNUT

Ardèche – France
Cranberry, apple

FIVE COURSE MENU **£295 PER PERSON**

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NEW YEAR'S EVE MENUS

JEAN-GEORGES AT THE CONNAUGHT DINNER

31 DECEMBER

STANDARD

Bubble Tea
Seasoned almond milk

Hamachi & Little Gem Salad
Nuts, seeds

Mozzarella Ravioli
Black truffle fondue

Cornish Sea Bass
Sprouting broccoli, red curry, mint

Charred Challans Duck
Berries cooked in Porto wine, glazed turnips, lemon verbena

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

VEGETARIAN

Parsnip Soup
Coconut foam, lime essence

Charred Hispi Cabbage
Celery root dashi glaze, black truffle

Mozzarella Ravioli
Black truffle fondue

Beluga Lentils
Sweet potatoes, fragrant chili oil

White Truffle Risotto
Aged Parmesan

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

SIX COURSE MENU £235 PER PERSON

Children's menu also available.

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PESCATARIAN

Bubble Tea
Seasoned almond milk

Hamachi & Little Gem Salad
Nuts, seeds

Mozzarella Ravioli
Black truffle fondue

Cornish Sea Bass
Sprouting broccoli, red curry, mint

White Truffle Risotto
Aged Parmesan

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

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NEW YEAR'S EVE DINNER

THE CONNAUGHT GRILL DINNER

31 DECEMBER

Crispy Organic Egg With Caviar
Brioche, crème fraîche, herbs

Foie Gras
Pistachio, sour cherry, white port jelly

Grilled Lobster in the Shell
Black truffle butter, crispy parsnips

Smoked Squab with Caraflex Cabbage & Celeriac
Pickled hibiscus, mustard seeds

Baked Alaska
Chestnut cream, apple sorbet, flambée au Calvados

FIVE COURSE MENU £250 PER PERSON

Children's menu also available.

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SAMPLE NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
31 DECEMBER

CRAB

Davrik – Cornwall
Crab "txangurro", pomelo, Lampong pepper

FOIE GRAS

Andignac – Les Landes
Clementine, mulled wine, mendiant fruits

BLACK TRUFFLE

Melanosporum – France
Jerusalem artichoke, "Noir de Bigorre" ham, Parmigiano Reggiano

TURBOT

The Duchess – Cornwall
"Kristal" caviar, rutabaga, finger lime, crème crue

VENISON

Rhug Estate Organic Farm – North of Wales
"Wellington", quince, purple cabbage, "poivrade jus"

CHEESE

France
Black truffle from Périgord, fresh herbs, green apple

CITRUS FRUITS

Bachès – Perpignan
Shiso

CHOCOLATE

Carupano – Venezuela
Thyme, lemon thyme, cocoa juice

EIGHT COURSE MENU **£450 PER PERSON**

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THE CONNAUGHT

HOW TO BOOK CHRISTMAS & NEW YEAR DINING

TO MAKE YOUR RESERVATION

HÉLÈNE DARROZE AT THE CONNAUGHT

T +44 (0)20 3147 7200
E helenedarroze@the-connaught.co.uk

JEAN-GEORGES AT THE CONNAUGHT

T +44 (0)20 7107 8861
E dining@the-connaught.co.uk

THE CONNAUGHT GRILL

T +44 (0)207 107 8852
E theconnaughtgrill@the-connaught.co.uk

**THE CONNAUGHT
CARLOS PLACE MAYFAIR
LONDON W1K 2AL**

T +44 (0)20 7499 7070
E info@the-connaught.co.uk
W the-connaught.co.uk

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