

The SURPRISE

Christmas Day

A welcome glass of Taittinger Champagne & smoked salmon blini

Starters

BRAISED RADDICHIO, pickled beetroot, walnuts, smoked shallot jus (Vg)
WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, Marie rose sauce (Gf)
CAULIFLOWER & TRUFFLE SOUP, sour cream, toasted baguette (Av. Gf) (Vg)

Mains

WILTSHIRE FILLET OF BEEF, fondant potato, creamed spinach, Bone marrow jus (*also available with roast garnish*)
PAN-FRIED SCOTTISH HALIBUT, sauteed new potatoes, spinach, brown shrimp & caper beurre noisette (Gf)
SQUASH PITHIVIER, Scottish girolles, forest mushrooms, gravy (*also available with roast garnish*) (Vg)
ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast carrots, rosemary
roasted potatoes & thyme jus (Av. Gf)

Puddings

CHRISTMAS PUDDING, Brandy butter (V)
DARK CHOCOLATE TART, Chantilly cream, pistachios (Gf) (V)
STICKY TOFFEE PUDDING, salted caramel ice cream (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

£110 per person with crackers & mini mince pies for the table

Only available via pre-order

For more information please contact the team, events@thesurprise-chelsea.co.uk

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.