



PRIVATE DINING

# The Don Restaurant, Bistro and Bar Christmas Menus



PRIVATE DINING

APERITIFS MENU

Laurent-Perrier Brut La Cuvee, Tours-sur-Marne:

The glass	£ 10.50
The bottle	£ 52.00

Kir Royal	£ 12.00
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**Gin :**

Bombay Sapphire	£ 9.00
Tanqueray 10	£ 11.00

**Vodka :**

Tovarich	£ 9.00
Belvedere	£ 10.00

**Beer :**

Meantime London Larger	£ 4.75
Lagunitas IPA	£ 4.75
Adnams bitter	£ 4.75

**Alcohol Free :**

Fresh pressed juices of the week	£ 4.50
Homemade Virgin Mary	£ 6.50

CANAPÉS SELECTION

**Fish & Shellfish**

Blini, smoked salmon and caviar (Cold)	£ 2.50
Seared tuna, charred aubergines (Cold)	£ 2.50
Salted cod beignet, saffron aioli (Hot)	£ 2.00
Tiger prawn, mango and chilli relish (Hot)	£ 2.00

**Meat**

Ballotine of foie gras (Cold)	£ 2.50
Beef tartar (Cold)	£ 2.50
Chicken satay and spring onions (Hot)	£ 2.00
Mini sausages, mustard and honey (Hot)	£ 2.00

**Vegetarian**

Radishes, Cervelle de Canut (Cold)	£ 2.00
Wild mushroom Duxelles, quail egg croustade (Cold)	£ 2.50
Provençal vegetable and goat's cheese tart (Hot)	£ 2.00
Cauliflower croquant, cheese fondue (Hot)	£ 2.00



## PRIVATE DINING

**£35 per Person**

### STARTERS

Scottish smoked salmon, chopped egg, capers, shallots and melba toast  
Terrine de campagne, fruit chutney and toasted sourdough  
Roasted parsnip & honey soup with parsley crème fraiche

### MAINS

Watergate Farm free-range turkey and chestnut meat loaf, traditional vegetables, cranberries and roast potato  
Braised beef cheek, pomme puree, kale, heritage carrots, red wine sauce  
Cornish cod, sauce vierge, capers, buttered spinach  
Potato gnocchi, winter vegetable ragout

### DESSERTS

Eggnog crème brûlée  
Christmas pudding, brandy butter  
Rich chocolate mousse, mixed berries compote and crumble  
Webster's blue Stilton, cranberry chutney and walnut bread

Traces of nuts and seeds may be present in some dishes, due to the nature of where some of these items are prepared. Please bring to attention of your server.  
Food and allergies intolerance - before ordering please speak to our staff about your requirements.



## PRIVATE DINING

**£42 per Person**

### STARTERS

San Daniele ham salad, French beans, wild mushroom dressing  
Escabèche of yellowfin tuna  
Spiced cauliflower soup, potato and spring onions (V)

### MAINS

Roasted Norfolk turkey, sage and onion stuffing, traditional garnish  
Breast of duck, chargrilled bok choy, beetroot, figs  
Roasted monkfish, saffron and herb risotto, shellfish sauce

### DESSERTS

Date and almond tart, orange caramel, vanilla cream  
Christmas pudding, vanilla rum sauce  
Soft meringue, crème diplomate, clementine, passion fruit  
Selection of French Cheeses

Coffee, mince pies and Christmas crackers

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## PRIVATE DINING

£58 per Person

### MENU

Roasted pumpkin soup with winter truffles

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Terrine of foie gras, fruit preserve, sourdough

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Sauté of monkfish and prawns, kale, shellfish velouté

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Loin of venison, celeriac purée, king cabbage and fig sauce

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Spiced rum baba, chantilly cream, marron glacé

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Selection of French and British Cheeses

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Coffee, mince pies and Christmas crackers

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