EST. 1915

DANTE

Mayfair

CHRISTMAS DAY LUNCH MENU

Christmas cocktail 2026

Oscietra caviar tartlet, Champagne pearls

Focaccia, Ravida olive oil

FIRST COURSE

Severn & Wye smoked salmon, dill crème fraîche, pickled cucumber, trout roe, rye bread

Baby spinach & truffle salad, Parmigiano Reggiano, crispy scallion

SECOND COURSE

Steak tartare, finely diced beef fillet, capers, bone marrow, endive

New York kale caesar salad, grilled chicken breast, Parmigiano Reggiano, croûtons

Cacio e pepe, bucatini pasta, black truffle

Jerusalem artichoke soup, tempura mushrooms, truffle cream

MAIN COURSE

Branzino, roasted tomato & shellfish fondue

Grilled halibut, braised fennel, lemon & caper gremolata

Norfolk bronze turkey breast, apricot stuffed turkey leg, pigs in blankets, cranberry, Madeira gravy

Roasted Hereford rib of beef, horseradish cream, Yorkshire pudding, Madeira gravy

Aubergine parmigiana, courgettes, tomato, basil

For the table: roast potatoes, sautéed brussels sprouts & chestnuts, glazed root vegetables, braised red cabbage, pigs in blankets, lobster mac & cheese

DESSERTS FOR THE TABLE

Christmas pudding, brandy sauce

Apple & pear crumble, vanilla ice cream

Our signature tiramisu, mascarpone, coffee, cocoa

Formaggio, selection of international cheeses served with crackers & grapes

£500 per person (Children's £250)

A discretionary 15% service charge will be added to your final account.

EST. 1915

DANTE

Mayfair

CHRISTMAS DAY DINNER MENU

Focaccia, Ravida olive oil

FIRST COURSE

Grilled king prawns, chilli butter, dill, lemon

Severn & Wye smoked salmon, dill crème fraîche, pickled cucumber, trout roe, rye bread

Steak tartare, finely diced beef fillet, capers, bone marrow, endive

Jerusalem artichoke soup, tempura mushrooms, truffle cream

Burrata, slow roast tomato, basil, sourdough

MAIN COURSE

Branzino, roasted tomato & shellfish fondue

Grilled halibut, braised fennel, lemon & caper gremolata

Norfolk bronze turkey breast, apricot stuffed turkey leg, pigs in blankets, cranberry, Madeira gravy

Roasted Hereford rib of beef, horseradish cream, Yorkshire pudding, Madeira gravy

Aubergine parmigiana, courgettes, tomato, basil

For the table: roast potatoes, sautéed Brussels sprouts & chestnuts, glazed root vegetables, braised red cabbage, pigs in blankets, lobster mac & cheese

DESSERT

Christmas pudding, brandy sauce

Our signature tiramisu, mascarpone, coffee, cocoa

Carrot cake, cream cheese frosting, caramelized hazelnuts

Mince pie soft serve, spiced crumble, caramel sauce

Formaggio, selection of international cheeses served with crackers & grapes

£300 per person (Children's £125)

A discretionary 15% service charge will be added to your final account.