EST. 1915

DANTE

Mayfair

CHRISTMAS EVE DINNER MENU

Focaccia, Ravida olive oil

FIRST COURSE

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

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

Formaggio, selection of international cheeses served with crackers & grapes

£275 per person (Children's £125)

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