



Deck the halls



THE CONNAUGHT

# 'TIS THE SEASON TO BE JOLLY

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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**  
**18 NOVEMBER - 1 JANUARY 2027**  
**(EXCLUDING 25 DECEMBER)**

**BEGIN WITH A GLASS OF BILLECART-SALMON BRUT OR ROSÉ NV,  
BOLLINGER LA GRANDE ANNÉE 2014,  
KRUG, GRANDE CUVÉE, 171<sup>ÈME</sup> ÉDITION OR A FESTIVE MOCKTAIL.**

## **AMUSE BOUCHE**

Wild Mushroom Swirl  
*Chestnuts, Pickles*

## **SANDWICH SELECTION**

Cucumber & Poppy Seed Cream  
*Fresh Dill, Capers, Lemon Zest, White Bread*

Cacklebean Free Range Eggs  
*Black Truffle Mayonnaise, Mustard Cress, White Bread*

Scottish Smoked Salmon  
*Candied Citrus & Ginger, Radish Brown Bread*

Roasted Bronze Turkey  
*Chestnut, Celeriac & Cranberry Remoulade, Brown Bread*

## **SCONES**

Plain & Wholemeal Raisin Scones  
*Strawberry Jam*  
*Plum & Cinnamon Jam*  
*Cornish Clotted Cream*

## **PASTRIES**

76% Dark Chocolate Bauble  
*Sacher Sponge, Spiced Crème Brûlée*

Exotic Fruit Tartlet  
*Coconut Flan, Mango & Pineapple*

Pistachio Wreath  
*Cranberry Gel Shortbread*

Mont Blanc  
*Mandarin Jam, Candied Chestnut*

## **DESSERT**

Blood Orange Marmalade Sablé

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A  
FESTIVE MOCKTAIL £105-£150 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL  
£57 PER CHILD**

*All prices are in Pounds Sterling.  
Please note a discretionary service charge of 15% will be added to your bill.  
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allergies, we are unable to guarantee that dishes will be completely allergen-free.  
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# FESTIVE MENU DU JOUR

**JEAN-GEORGES AT THE CONNAUGHT  
LUNCH & DINNER**

**28 NOVEMBER - 1 JANUARY 2027  
(EXCLUDING 25 DECEMBER)**

## **MENU DU JOUR**

Autumn Herb Agnolotti  
*Black Truffle, Hazelnut Froth*

Roast Bronze Turkey  
*Traditionally Garnished, Cranberry Sauce*

Dark Chocolate Mousse  
*Gingerbread Sponge, Orange, Cinnamon Ice Cream*

## **FOUR COURSE MENU £90 PER PERSON**

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# FESTIVE CHILDREN'S MENU

**JEAN-GEORGES AT THE CONNAUGHT  
& THE CONNAUGHT GRILL  
25 DECEMBER**

## STARTERS

Cheddar & Potato Whirls  
*Marie Rose, Gem Lettuce*

Or

The Connaught Children's Pizza  
*Choice of toppings*  
*Margarita (or) Pepperoni (or) Prawns & Peppers*

Or

Tomato Soup  
*Parmesan Crackers*

## 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 £78 PER PERSON

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# THANKSGIVING MENU

## JEAN-GEORGES AT THE CONNAUGHT LUNCH & DINNER 27 NOVEMBER

### AMUSE BOUCHE

Egg Toast Caviar  
*Imperial Oscietra Caviar, Gold Herbs*

### STARTER

Autumn Herb Agnolott  
*Black Truffle, Hazelnut Froth*

### MAIN

Roasted Organic Welsh Turkey  
*Traditional Garnishes, Cranberry Sauce*

### DESSERT

Pecan Pie  
*Maple Syrup Custard, Madagascan Vanilla Ice Cream*

### FOUR COURSE MENU £135 PER PERSON

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# THANKSGIVING MENU

## THE CONNAUGHT GRILL LUNCH & DINNER 27 NOVEMBER

### AMUSE BOUCHE

Pomme Souffle Jerusalem Artichoke  
*Black truffle*

### STARTERS

Scottish Salmon Gravlax  
*Cucumber yoghurt, pickled apple, dill*

Or

Foie Gras Torchon  
*Caramelised quince, laminated brioche*

### MAIN

*Served with mashed potato, roasted Brussels sprouts, roasted  
Butternut squash, cranberry compote & selection of sauces*

Roasted Norfolk Turkey Crown  
*Chestnut & Apricot Stuffing, Traditional Gravy*

Or

Grilled Wild Cornish Seabass  
*Grapefruit & shrimp butter sauce*

Or

Grelot Onion Tarte Tatin  
*Balsamic vinegar glaze, black truffle cream*

### DESSERTS

*Served with a selection of sauces: crème Anglaise, Vanilla ice cream,  
chocolate sauce, vanilla chantilly, Raspberry coulis*

Pumpkin Pie

Or

Vanilla-Pecan Pie

Or

Mississippi Mud Pudding

### FOUR COURSE MENU £175 PER PERSON

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# CHRISTMAS EVE DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**24 DECEMBER**

## CAVIAR

"Daurikus" – Thousand Islets Lake  
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

## PHEASANT

Rhug Estate Organic Farm – North of Wales  
Chestnut, Delica Pumpkin, Guanciale, Buddha's Hand

## TURBOT

The Duchess – Cornwall  
Black Truffle from Périgord, Celeriac, Smoked Crème Crue

## VACHERIN MONT D'OR

Jura Vaudois – Switzerland  
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

## CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort  
Topinambur

## FIVE COURSE MENU £340 PER PERSON

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# CHRISTMAS DAY LUNCH & DINNER

**JEAN-GEORGES AT THE CONNAUGHT**  
**25 DECEMBER**

## AMUSE BOUCHE

Egg Toast Caviar  
*Imperial Oscietra Gold, Herbs*

## STARTERS

Holstein Beef Carpaccio  
*Black Truffle & Comté Cheese Fritters*

Or

Wild Rocket & Shaved Brussels Sprouts Salad  
*Manchego Cheese, Dill & Green Olive Dressing*

Or

Hamachi Sashimi  
*Grapefruit & Toasted Pecans, Sherry Vinaigrette*

Or

Roasted Foie Gras  
*Port-Glazed Chestnuts, Mulled Brandy*

## FOUR COURSE MENU £290 PER PERSON

Children's menu also available

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## MAINS

Roast Bronze Turkey  
*Traditionally Garnished, Cranberry Sauce*

Or

Steamed Cornish Seabass  
*Celeriac Tartar Sauce, Warm Brussel Leaf Salad, Black Truffle*

Or

Pancetta-Wrapped Venison Loin  
*Spiced Poached Williams Pear, Pink Peppercorn*

Or

Honeynut Pumpkin Ravioli  
*Roasted Pumpkin Seeds Emulsion, Hibiscus*

## DESSERTS

Christmas Pudding  
*Vanilla Custard*

Or

Pear William Belle Hélène  
*Chocolate Crèmeux, Gingerbread Ice Cream, Chocolate Sauce*

Or

Christmas Log  
*Vanilla Mousse, Red Berries & Almond Crunch*

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# CHRISTMAS DAY MENU

## THE CONNAUGHT GRILL LUNCH & DINNER 25 DECEMBER

### AMUSE BOUCHE

Hereford Beef Tartare Tartlet  
*Imperial Oscietra Caviar*

### STARTERS

Roasted Cornish Scallop  
*Truffle-glazed salsify, kohlrabi, sea herbs*

Or

Grilled Foie Gras  
*Mushroom Duxelles, celeriac and apple hazelnut salad*

Or

Roscoff Onion Consommé  
*Infused with Madeira wine, turnip ravioli and winter vegetables*

### MAIN

*Served with Traditional Garnishes, Cranberry Compote & Bread Sauce*

Norfolk Turkey Crown  
*Chestnut & Apricot Stuffing, Traditional Gravy*

Or

Cornish Turbot  
*Black truffle mousse, Champagne sauce*

Or

Wild Mushroom Vol-Au-Vent  
*Bitter leaves, Jerusalem artichoke soubise*

### THREE COURSE MENU £300 PER PERSON

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### DESSERTS

Christmas Pudding  
*Vanilla Custard*

Or

Black Forest  
*Chocolate ganache, Kirsch cream, cherry sorbet*

Or

Crêpes Suzette  
*Flambée au Grand Marnier, Gingerbread Milk Ice Cream*

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# CHRISTMAS DAY LUNCH

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**25 DECEMBER**

## CAVIAR

"Daurikus" – Thousand Islets Lake  
*Scallop, Onion, Coco Bean, Chicken "Ponzu"*

## LOBSTER

Isle of Mull – Scotland  
*Black Truffle from Périgord, Salsify, Butternut Squash, Shiso*

## TURBOT

The Duchess – Cornwall  
*Rutabega, Razor Clams, Pike Roe, Yuzu Koshō Beurre Blanc*

## CAPON

Arnaud Tauzin – Les Landes  
*Black Truffle from Périgord, Topinambur, Sancho Pepper, "Albufera Sauce"*

## VACHERIN MONT D'OR

Jura Vaudois – Switzerland  
*Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo*

## CHOCOLATE

Mekonga – Vietnam  
*Douglas Fir, Pear*

## SIX COURSE MENU £475 PER PERSON

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# CHRISTMAS DAY DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**25 DECEMBER**

## CAVIAR

"Daurikus" – Thousand Islets Lake  
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

## PHEASANT

Rhug Estate Organic Farm – North of Wales  
Chestnut, Delica Pumpkin, Guanciale, Buddha's Hand

## TURBOT

The Duchess – Cornwall  
Black Truffle from Périgord, Celeriac, Smoked Crème Crue

## VACHERIN MONT D'OR

Jura Vaudois – Switzerland  
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

## CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort  
Topinambur

## FIVE COURSE MENU £340 PER PERSON

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# NEW YEAR'S EVE MENUS

## JEAN-GEORGES AT THE CONNAUGHT DINNER 31 DECEMBER

Imperial Oscietra Caviar  
*Crispy Potato Cake, Smoked Egg Yolk*

Yellowfin Tuna Tartare  
*Fennel Shavings & Herbs, Yuzu-Mustard Sauce*

Foie Gras Brûlée  
*Dried Sour Cherries & Candied Pistachios, White Port Gelée*

Roasted Scottish Scallops  
*Carrots, Lemon-leek Emulsion*

Hereford Beef Fillet  
*Soy-Sesame Glaze, Pearl Onions, Black Truffle*

Tahitian Vanilla Mousse  
*Caramelised Apples, Speculoos Biscuit, Salted Caramel Ice Cream*

### SIX COURSE MENU £260 PER PERSON

Children's menu also available.

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# NEW YEAR'S EVE DINNER

## THE CONNAUGHT GRILL DINNER 31 DECEMBER

Imperial Oscietra Caviar  
*Potato terrine, soft quail egg*

Cornish Scallop Crudo  
*Radish, pickled apple, lime*

Pigeon & Guinea Fowl Pithivier  
*Périgord sauce*

Grilled Scottish Langoustine  
*Baby beetroots, Monk's Beard bisque*

Hereford Beef Fillet  
*Glazed Roscoff onion, Truffle mashed potato, Bordelaise sauce*

76% Chocolate Pudding  
*Poached pear, hazelnut ice cream*

## SIX COURSE MENU £260 PER PERSON

Children's menu also available.

*Full pre-payment will be taken on 8<sup>th</sup> December, non-refundable thereafter.  
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# NEW YEAR'S EVE DINNER

**HÉLÈNE DARROZE AT THE CONNAUGHT**  
**31 DECEMBER**

## CAVIAR

"Daurikus" – Thousand Islets Lake  
*"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose*

## SEA BREAM

The Duchess – Cornwall  
*Potimarron, Chestnut Mushroom, Piedmont Hazelnut, Douglas Pine*

## ONION

Cévennes – France  
*Black Truffle from Périgord, Lomo Ibérico, Fumaison, Sourdough, Lemon Thyme*

## TURBOT

The Duchess – Cornwall  
*Rutabega, Razor Clams, Pike Roe, Yuzu Koshō Beurre Blanc*

## PIGEON "PITHIVIER"

Jean-Jaques Boga – Brittany  
*Turnip, Whisky, Heather Honey*

## VACHERIN MONT D'OR

Jura Vaudois – Switzerland  
*Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo*

## LEMON

Schaller Bâches – La Vallée de la Têt  
*Celery, Buttermilk*

## CHOCOLATE

Carupano – Venezuela  
*Chestnut*

## EIGHT COURSE MENU £495 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](mailto:helenedarroze@the-connaught.co.uk)

### **JEAN-GEORGES** **AT THE CONNAUGHT**

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

### **THE CONNAUGHT GRILL**

T +44 (0)207 107 8852  
E [theconnaughtgrill@the-connaught.co.uk](mailto: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](mailto:info@the-connaught.co.uk)  
W [the-connaught.co.uk](http://the-connaught.co.uk)

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