

# Christmas at the London Capital Club



## Drinks Packages

### Elegance

£17.50 per person

1 GLASS OF WINTER PIMMS ON ARRIVAL

1/2 BOTTLE OF WINE

**FINCA LA COLONIA TORRONTES, BODEGA NORTON  
ARGENTINA**

**BEAUJOLAIS-VILLAGES CHÂTEAU DES VIERRES, GEORGE DEBOEUF  
FRANCE**

MINERAL WATER

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### Opulence

£21.50 per person

1 GLASS OF JANSZ SPARKLING ROSE ON ARRIVAL

1/2 BOTTLE OF WINE

**VILLA ANTINORI BIANCO, MARCHESI ANTINORI TOSCANA IGT ITALY**

**BONACOSTA VALPOLICELLA CLASSIC, MASI, VENETO ITALY**

MINERAL WATER

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### Extravagance

£25.00 per person

1 GLASS OF DEUTZ CLASSIC NV CHAMPAGNE ON ARRIVAL

1/2 BOTTLE OF WINE

**SANCERRE, DOMAINE CHERRIER, LOIRE VALLEY FRANCE**

**BOURGOGNE PINOT NOIR, BURGANDY FRANCE**

MINERAL WATER



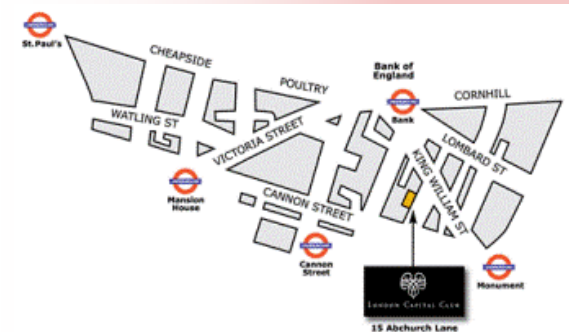
LONDON CAPITAL CLUB

### CONTACT Us

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BOOKING TERMS AND CONDITIONS APPLY



## Christmas Spirit

£36.50 per person

### STARTER

DUCK EGG, SERRANO HAM, WATERCRESS SALAD  
& TRUFFLE HOLLANDAISE

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SMOKED SALMON GRAVADLAX WITH PICKLED SHALLOTS  
& CRÈME FRAICHE

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ROAST BUTTERNUT SQUASH SOUP WITH PINE NUTS  
& LIME CRÈME FRAICHE (V)

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BABY SPINACH, GOATS CHEESE & GOLDEN BEETROOT SALAD (V)

### MAIN COURSE

DUCK BREAST WITH BUTTERNUT SQUASH, GREEN BEANS,  
APPLE & CRANBERRY FONDANT POTATOES, MADEIRA JUS

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HERB CRUSTED FILLET OF SCOTCH SALMON,  
SAUTÉED NEW POTATO, WATERCRESS &  
WHOLE GRAIN MUSTARD DRESSING

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TURKEY ROULADE STUFFED WITH CRANBERRIES & PECAN NUTS, SEA-  
SONAL VEGETABLES & CIDER JUS

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NUT ROAST, HONEY GLAZED CARROTS AND PARSNIPS,  
TURNED POTATOES & RED WINE SAUCE (V)

### DESSERT

CHRISTMAS PUDDING, BRANDY CUSTARD & BERRIES

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BANOFFEE PIE, PECAN CARAMEL SAUCE

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PANNETONE BREAD AND BUTTER PUDDING  
& VANILLA ICE CREAM

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CHRISTMAS MESS

### To FINISH....

TEA/COFFEE AND MINI MINCE PIES

## Festive Luxury

£49.50 per person

### STARTER

RED ONION TART, GOATS CHEESE, LEEK CRESS & HONEY AND THYME  
DRESSING (V)

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SCALLOPS & BRAISED PORK BELLY & ARTICHOKE PUREE

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ROAST BUTTERNUT SQUASH SOUP WITH PINE NUTS & LIME CRÈME  
FRAICHE (V)

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PRESSED GAME TERRINE, SHALLOT MARMALADE & TOASTED BRIOCHE

### MAIN COURSE

BEEF WELLINGTON, MINI FONDANT POTATOES, GREEN BEANS, SPIN-  
ACH, ROASTED SHALLOTS & MADEIRA JUS

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ROLLED FILLET OF SEA BASS, HERB POTATO CAKE,  
FENNEL AND ROCKET SALAD, LEMON DRESSING

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TURKEY ROULADE STUFFED WITH CRANBERRIES & PECAN NUTS, SEA-  
SONAL VEGETABLES & CIDER JUS

~ ~ ~

NUT ROAST, HONEY GLAZED CARROTS AND PARSNIPS,  
TURNED POTATOES & RED WINE SAUCE (V)

### DESSERT

CHRISTMAS PUDDING, BRANDY CUSTARD & BERRIES

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STICKY TOFFEE PUDDING, OLIVE OIL CUSTARD  
& HONEYCOMB ICE CREAM,

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RED WINE POACHED PEAR, CINNAMON ICE CREAM  
& CANDIED ORANGE PEEL

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LIME CHEESECAKE WITH CARAMELISED SATSUMAS

### To FINISH....

TEA/COFFEE AND MINI MINCE PIES/PETIT FOURS

## Yule Tide Indulgence

£75.00 per person

### ON ARRIVAL

**JANSZ PREMIUM ROSE TASMANIA NV**

### DINNER IS SERVED

SCALLOPS, BRAISED PORK BELLY, CHORIZO & ARTICHOKE PUREE

**BOURGOGNE PINOT NOIR, BURGANDY FRANCE 2008**

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GRILLED LOBSTER, CHILLI BUTTER, WARM POTATO AND WATERCRESS  
SALAD

**VIIGNIER, DELAS FRANCE 2009**

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PANCETTA WRAPPED BEEF FILLET, FOIE GRAS, SPINACH, GREEN BEANS  
& FONDANT POTATO, PORT JUS

**ZINFANDEL SEBASTIANI, CALIFORNIA USA 2008**

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MULLED WINE SORBET

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WARM CHOCOLATE FONDANT, OLIVE OIL CUSTARD  
& VANILLA ICE CREAM

**FERREIRA LATE BOTTLED VINTAGE PORTUGAL 2000**

### To FINISH....

TEA/COFFEE AND MINI MINCE PIES/PETIT FOURS