

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



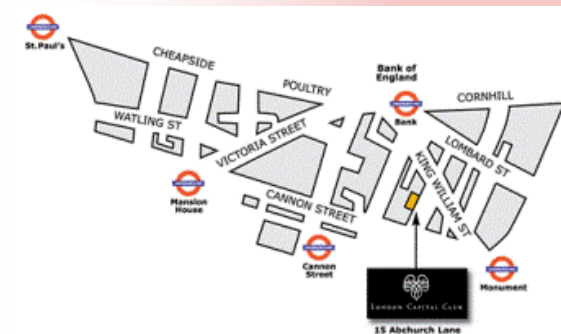
LONDON CAPITAL CLUB

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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

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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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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