



CHRISTMAS EVE DINNER  
AT KASPAR'S  
5 COURSE SET MENU £195

AMUSE-BOUCHE

Crab | Avocado | Caviar

Or

Avocado & Poached Quail Eggs (v)

STARTER

**Cured Salmon**

Honey Yuzu | Pickled Vegetables | Topinambour Mayonnaise | Roasted Almonds

Or

**Cured Celeriac (v)**

Crunchy Vegetables | Olive Pearls | Cress

SOUP

**Lobster and Clams Chowder**

Garlic Chips | Cherry Vinegar

Or

**Artichoke & Truffle (v)**

Flaked Toasted Almonds

HOT

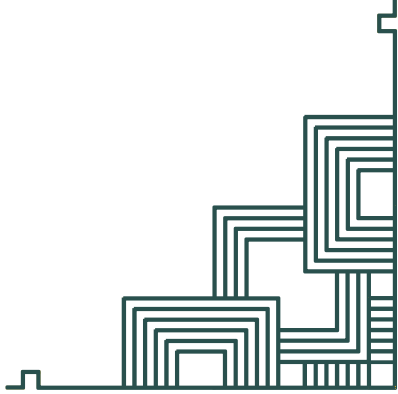
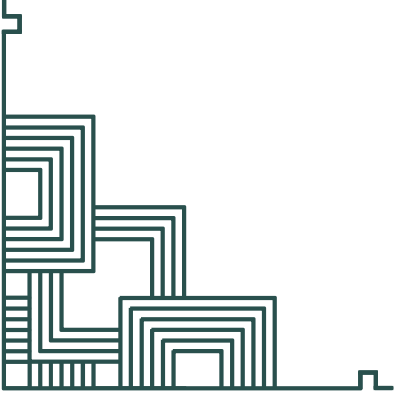
**Mini Vol-Au-Vent of Venison**

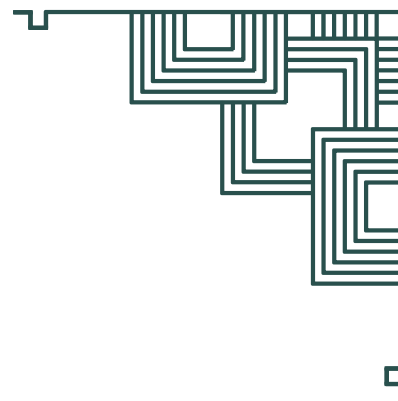
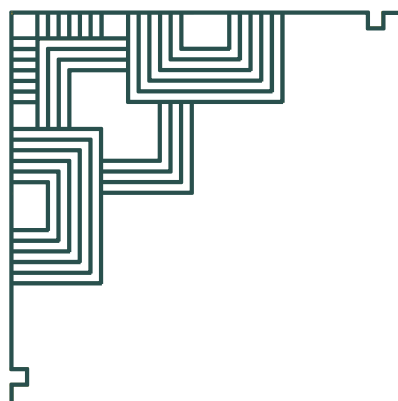
Beetroot | Pearl Onion

Or

**Mini Vol-Au-Vent of Vegetables (v)**

Root Vegetables Ratatouille | Basil Pesto





## MAINS

### **Dover Sole**

Green Vegetables | Pickled Grapes | Celeriac Root Puree

Or

### **Hereford Beef Tournedos**

Truffle Salsifi | Lentils | Potatoes | Red Fruit & Port Sauce

Or

### **Vegetable Blanquette (V)**

Winter English Vegetable Cooked In A Rich Stock & Herbs

## PRE-DESSERT

### **Spiced Plum Sorbet**

Ginger Foam | Hazelnut Streusel

## DESSERT

### **Traditional Christmas Pudding**

Brandy Sauce | Vanilla Ice Cream | Red Currants

Or

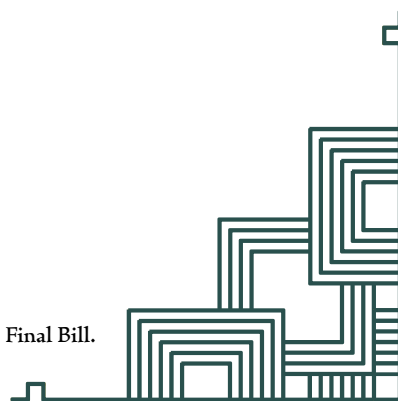
### **Savoy Chocolate Orange**

70% Peruvian Dark Chocolate | Citrus Compote | Mandarin Yogurt Ice Cream

## PETIT FOURS

### **Festive Mince Pies**

A Selection Of Our Renowned Chocolate Bonbons Paired With Jing Tea



A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.

All Prices Are Exclusive Of Drinks Unless Otherwise Stated.

All Prices Include VAT.