



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
14 NOVEMBER - 1 JANUARY 2025

**BEGIN WITH A GLASS OF BILLECART SALMON BRUT RÉSERVE,
ROSÉ OR BLANC DE BLANCS, DOM PÉRIGNON OR
A FESTIVE MOCKTAIL**

AMUSE BOUCHE

Wild Mushroom Tartlet
Aged Comte cheese, thyme

SANDWICH SELECTION

Cucumber & Poppy Seed Cream
Fresh dill, lilliput capers, white bread

St. Ewe Rich Yolk Egg
Black truffle mayonnaise, mustard cress, white bread

Scottish Smoked Salmon
Pickled carrot, confit orange, coconut yoghurt, brown bread

Roasted Bronze Turkey & Chestnut
Miso butter, celeriac remoulade, basil leaves, granary bread

Slow Cooked Beef Brisket
Horseradish, caramelised onion emulsion, pickled kohlrabi, brown bread

SCONES

Plain & Wholemeal Raisin Scones
*Home-made strawberry & cranberry jam, spiced orange marmalade,
Cornish clotted cream*

DESSERT & PASTRIES

Chocolate Fondue
Gingerbread Christmas tree biscuit

Coconut & Macadamia
White chocolate & coconut ganache, macadamia sponge

Orange & Hazelnut
Hazelnut cream, orange marmalade

Honey & Lemon
Honey mousse, lemon sponge, ginger

Chestnut Mont Blanc
Candied chestnut, vanilla, Chantilly swiss meringue

Spiced Chocolate
Cinnamon chocolate cremeux, pecan nut brownie

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A FESTIVE
MOCKTAIL AND A TREAT TO TAKE HOME £105-£165 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL
AND A TREAT TO TAKE HOME £60 PER CHILD**

*All prices are in Pounds Sterling.
Please note a discretionary service charge of 15% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and
allergies, we are unable to guarantee that dishes will be completely allergen-free.
Please note this menu is subject to change.*

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FESTIVE MENU DU JOUR

**JEAN-GEORGES AT THE CONNAUGHT
LUNCH & DINNER
1 DECEMBER - 26 DECEMBER
(EXCLUDING 25 DECEMBER)**

MENU DU JOUR

Imperial Oscietra Gold Caviar
Soft scrambled organic eggs, vodka cream

Holstein Beef & Black Truffle Carpaccio
Black truffle & cheese fritters

Roasted Scallop
Pumpkin seeds, soy yuzu broth

Roast Bronze Turkey & Ham
Traditionally garnished, cranberry sauce

Spiced Dark Chocolate Tart
Star anise praline, chocolate ganache, cinnamon ice cream

FIVE COURSE MENU £150 PER PERSON

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FESTIVE CHILDREN'S MENU

JEAN-GEORGES AT THE CONNAUGHT
1 DECEMBER - 26 DECEMBER
(EXCLUDING 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 £75 PER PERSON

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THANKSGIVING MENU

JEAN-GEORGES AT THE CONNAUGHT LUNCH & DINNER 28 NOVEMBER

AMUSE BOUCHE

Egg Caviar, Imperial Oscietra Gold
Soft scrambled organic eggs, vodka cream

STARTER

Pumpkin Velouté
Truffle, Parmesan croutons

MAIN

Roast Organic Welsh Turkey
Chestnut stuffing, Brussels sprouts, cranberry sauce

DESSERT

Pumpkin Pie
Pumpkin cream cheese, vanilla & tonka ice cream

FOUR COURSE MENU £140 PER PERSON

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THANKSGIVING MENU

THE CONNAUGHT GRILL LUNCH & DINNER 28 NOVEMBER

AMUSE BOUCHE

Celeriac Soup
Black truffle foam

STARTERS

Warm Mushroom Salad
Herbal pine nut dressing

Or

Crab Dumplings
Celeriac broth

MAIN

Roasted & Confit Turkey
Stuffing

Or

Grilled Turbot On The Bone
Lemon & leek emulsion

Or

Smoked Heritage Beetroot Wellington
Vegetable, truffle jus

SIDES

Roasted Brussels Sprouts
Mashed Potatoes
Cranberry Compote
Roasted Delicate Squash

DESSERTS

Thanksgiving Selection of Cakes

FOUR COURSE MENU £155 PER PERSON

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CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
24 DECEMBER

ONION

Cévennes – France
*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,
lemon thyme*

FOIE GRAS

Andignac – Les Landes
Celeriac, pear, koji rice, sake

TURBOT

The Duchess – Cornwall
Oscietra caviar, calçot, dill, smoked crème crue

BRILLAT-SAVARIN

Bourgogne – France
Black truffle from Périgord, winter leaves, green apple

CHOCOLATE

Mekong – Vietnam
Black garlic

FIVE COURSE MENU **£325 PER PERSON**

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CHRISTMAS DAY LUNCH & DINNER

JEAN-GEORGES AT THE CONNAUGHT
25 DECEMBER

AMUSE BOUCHE

Eggs Toast Caviar
Imperial Oscietra Gold

STARTERS

Goat's Cheese & Potato Terrine
Bitter leaf salad, fresh truffle

Or

Warm Baked Oyster
Creamy basil emulsion, wasabi

Or

Warm Winter Salad
Foie gras, porcini mushroom, truffle vinaigrette

Or

Holstein Beef Tartare
Crispy rice, pickles, shizo leaf

MAINS

Roast Bronze Turkey & Ham
Traditionally garnished, cranberry sauce

Or

Spiced Crusted Venison
Red wine cabbage, chestnuts, dried orange

Or

Truffle Crusted Salmon
Smooth & crispy parsnips

Or

Black Truffle Risotto
Aged Parmesan

DESSERTS

Mont Blanc
Chestnut cream, caramelised quince, cranberry sauce

Or

Christmas Pudding
Brandy crème Anglaise

Or

Spiced Dark Chocolate Tart
Star anise praline, chocolate ganache, cinnamon ice cream

FOUR COURSE MENU £280 PER PERSON

Children's menu also available

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CHRISTMAS DAY

MENU

THE CONNAUGHT GRILL

LUNCH

25 DECEMBER

STARTERS

Roasted Scallop
Mussel sauce

Or

Beetroot Cured Salmon
Lemon yoghurt, herbal blinis

Or

Butternut Squash Soup
Parmesan foam

MAIN

Served with traditional garnishes, cranberry compote & bread sauce

Norfolk Turkey Crown

Or

Roasted Partridge
Garlic & thyme burnt bread sauce

Or

Smoked Heritage Beetroot Wellington
Vegetable truffle jus

DESSERTS

Traditional Christmas Pudding
Brandy crème Anglaise

Or

Kumquat & Dark Chocolate Christmas Log
Dark chocolate mousse, crunchy cocoa nibs, kumquat ice cream

Or

Crêpes Suzette
Flamée au Grand Marnier, Madagascan vanilla ice cream

THREE COURSE MENU £315 PER PERSON

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CHRISTMAS DAY LUNCH

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

CAVIAR

"Kristal" – Thousand Islets Lake
Langoustine, sea urchin, Piedmont hazelnut, cauliflower

XXL SCALLOP

Kyle of Lochalsh – Scotland
Black truffle from Périgord, Swiss chard, lampong pepper

TURBOT

The Duchess – Cornwall
Calçot, dill, smoked crème crue, pike roe

CAPON

Arnaud Tauzin – Les Landes
Parsley roots, black truffle from Périgord, 'Albufera sauce'

BRILLAT - SAVARIN

Bourgogne – France
Black truffle from Périgord, winter leaves, green apple

CHOCOLATE

Tannéa – Madagascar
Ginger, cocoa bean

SIX COURSE MENU **£450 PER PERSON**

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CHRISTMAS DAY DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
25 DECEMBER

ONION

Cévennes – France
*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,
lemon thyme*

FOIE GRAS

Andignac – Les Landes
Celeriac, pear, koji rice, sake

TURBOT

The Duchess – Cornwall
Oscietra caviar, calçot, dill, smoked crème crue

BRILLAT-SAVARIN

Bourgogne – France
Black truffle from Périgord, winter leaves, green apple

CHOCOLATE

Carupano – Venezuela
Coriander, vanilla, coffee

SIX COURSE MENU **£325 PER PERSON**

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NEW YEAR'S EVE MENUS

JEAN-GEORGES AT THE CONNAUGHT DINNER

31 DECEMBER

STANDARD

Imperial Oscietra Caviar
Coconut ice cream, dill oil

Hamachi & Little Gem Salad
Nuts, seeds

Mozzarella Ravioli
Black truffle fondue

Cornish Sea Bass
Sprouting broccoli, red curry, mint

Charred Challans Duck
Berries cooked in Porto wine, glazed turnips, lemon verbena

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

PESCATARIAN

Parsnip Soup
Coconut foam, lime essence

Hamachi & Little Gem Salad
Nuts, seeds

Mozzarella Ravioli
Black truffle fondue

Cornish Sea Bass
Sprouting broccoli, red curry, mint

Black Truffle Risotto
Parmesan

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

VEGETARIAN

Parsnip Soup
Coconut foam, lime essence

Charred Hispi Cabbage
Celery root dashi glaze, black truffle

Mozzarella Ravioli
Black truffle fondue

Beluga Lentils
Sweet potatoes, fragrant chili oil

Charred Challand Duck
Hibiscus squash, wild rice

Guanaja Dark Chocolate
Vanilla toffee, caramelised orange ice cream

SIX COURSE MENU £250 PER PERSON

Children's menu also available.

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NEW YEAR'S EVE DINNER

THE CONNAUGHT GRILL DINNER

31 DECEMBER

Crispy Organic Egg With Caviar
Brioche, crème fraîche, herbs

Foie Gras
Pistachio, sour cherry, white port jelly

Grilled Lobster in the Shell
Black truffle butter, crispy parsnips

Smoked Squab with Caraflex Cabbage & Celeriac
Pickled hibiscus, mustard seeds

Baked Alaska
Chestnut cream, apple sorbet, flambée au Calvados

FIVE COURSE MENU £275 PER PERSON

Children's menu also available.

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NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
31 DECEMBER

CAVIAR

"Kristal" – Thousand Islets Lake
Sea urchin, dashi, Carlingford oyster

FOIE GRAS PRESSE

Andignac – Les Landes
Pear, celeriac, Buddha's hands

ONION

Cévennes – France
*Black truffle from Périgord, lomo ibérico, fumaison, sourdough,
lemon thyme*

SEA BASS

The Duchess – Cornwall
Chestnut, salsify, tardivo, civet jus

VENISON WELLINGTON

Rhug Estate Organic Farm – North of Wales
Quince, purple cabbage, "poivrade jus"

EIGHT COURSE MENU **£495 PER PERSON**

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BRILLAT - SAVARIN

Bourgogne – France
Black truffle from Périgord, winter leaves, green apple

CITRUS FRUITS

l'Agrumiste – Spain
Rosemary, almond

CHOCOLATE

Mekonga – Vietnam
Black truffle from Périgord, cocoa bean

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THE CONNAUGHT

HOW TO BOOK CHRISTMAS & NEW YEAR DINING

TO MAKE YOUR RESERVATION

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