



Deck the halls



THE CONNAUGHT

'TIS THE SEASON TO BE JOLLY

Click "View" to discover each of our sample menus for the 2024 festive season.

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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 ROSÉ,
BLANC DE BLANC OR DOM PERIGNON 2013 CHAMPAGNE OR A
FESTIVE MOCKTAIL**

AMUSE BOUCHE

Porcini Mushroom Cream
Pickled Shimeji, Glazed Chestnut, Pine Needle Aroma

SANDWICH SELECTION

Cucumber & Poppy Seed Cream
Fresh Dill, Ginger, Lime Zest, White Bread

St. Ewe Rich Yolk Egg
Butternut Squash, Pumpkin Seeds, Orange, Sage, Granary Bread

Scottish Smoked Salmon
Avocado Purée, Radish Ginger Sauce, Brown Bread

Bronze Turkey & Mushroom Duxelles
Black Truffle Emulsion, Pickled Enoki, White Bread

Slow Cooked Beef Brisket
White Miso, Mooli Radish, Shiso Leaves, Brown Bread

SCONES

Plain & Wholemeal Raisin Scones
Strawberry & Cranberry Jam
Spiced Orange Marmalade
Cornish Clotted Cream

**AFTERNOON TEA WITH A CHOICE OF CHAMPAGNE OR A
FESTIVE MOCKTAIL £105-£145 PER PERSON**

**CHILDREN'S AFTERNOON TEA WITH A FESTIVE MOCKTAIL
£60 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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PASTRIES

Orange & Cranberry
Nougat Mousse, Almond Crumb

Mont Blanc
Chestnut Cream, Blackcurrant Gel

Coconut
Mango & Lime Compotée, Coconut Sponge

Chocolate Éclair
Spiced Caramel, Cacao Streusel

Pistachio
Raspberry Jam, Pistachio Crèmeux & Praline

DESSERT

Chocolate Fondue
Gingerbread Biscuit

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FESTIVE MENU DU JOUR

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

MENU DU JOUR

Egg Caviar, Imperial Oscietra Gold
Soft Scrambled Organic Eggs, Vodka Cream

Mozzarella Ravioli
Black Truffle Fondue, Lemon Zest

Cornish Scallops
Caper & Raisin Sauce, Cauliflower Florets, Parsley Chiffonade

Roast Bronze Turkey & Ham
Traditionally Garnished, Cranberry Sauce

Poire Belle Hélène Tart
Dark Chocolate Sauce, Cacao Nibs Ice Cream

FIVE COURSE MENU £150 PER PERSON

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FESTIVE CHILDREN'S MENU

JEAN-GEORGES AT THE CONNAUGHT
14 NOVEMBER - 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 Toast Caviar
Imperial Oscietra Gold, Herbs

STARTER

Honeynut Squash Ravioli
*Parmesan & Ricotta Cheese, Amaretti Crumbs
Balsamic Vinegar*

MAIN

Roast Organic Welsh Turkey
Traditional Garnishes, Cranberry Sauce

DESSERT

Pumpkin
Crème Brûlée, Milk Chocolate Praline

FOUR COURSE MENU £140 PER PERSON

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THANKSGIVING MENU

THE CONNAUGHT GRILL LUNCH & DINNER 28 NOVEMBER

AMUSE BOUCHE

White Bean Soup
Pancetta Crumbs, Dill

STARTERS

Glazed Honeynut Squash
Whipped Ricotta Cheese, Spiced Date Purée

Or

Scottish Scallops
Brussels Sprouts, Smoked Bacon, Grainy Mustard Sauce

MAIN

*Served with Mashed Potato, Caramelised Brussels Sprouts,
Delicata Squash, Cranberry Compote*

Roasted Norfolk Turkey Crown
Confit Leg, Stuffing, Traditional Gravy

Or

Line Caught Sea Bass
Seaweed Butter Sauce

Or

Grilled Caraflex Cabbage
Smoked Celeriac, Black Truffle

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

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 **£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, Herbs

STARTERS

Holstein Beef Carpaccio
Black Truffle & Comté Cheese Fritters

Or

Butternut Squash Soup
Black Lime & Urfa Chilli, Crispy Chickpeas

Or

Cornish Crab Profiteroles
Celery & Carrot Remoulade, Avocado, Tarragon

Or

Seared Foie Gras
*Poached Persimmon, Lime, Cinnamon Tea,
Purple Shiso Leaf*

MAINS

Roast Bronze Turkey & Ham
Traditionally Garnished, Cranberry Sauce

Or

Seared Scottish Salmon
*Brussels Sprouts, Creamy Mashed Potatoes,
Black Truffle Vinaigrette*

Or

Pancetta Wrapped Venison Loin
Spiced Poached Williams Pear, Pink Peppercorn

Or

Wild Mushroom Risotto
Aged Parmesan Cheese, Herbs, Lemon Zest

DESSERTS

Mont Blanc
Chestnut Cream, Mandarin Sorbet

Or

Christmas Pudding
Brandy Crème Anglaise

Or

Poire Belle Hélène Tart
Dark Chocolate Sauce, Cacao Nibs Ice Cream

FOUR COURSE MENU £280 PER PERSON

Children's menu also available

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CHRISTMAS DAY MENU

THE CONNAUGHT GRILL LUNCH & DINNER 25 DECEMBER

AMUSE BOUCHE

Imperial Oscietra Caviar
Potato Hash Brown, Smoked Egg Yolk

STARTERS

Scottish Scallops
Brussels Sprouts, Smoked Bacon, Grainy Mustard Sauce

Or

Foie Gras Terrine
Blood Orange Marmalade, Spiced Madeleines

Or

Glazed Buckwheat Crêpe
Comté Cheese, Cabbage, Black Truffle

MAIN

Served with Traditional Garnishes and Cranberry Compote

Norfolk Turkey Crown
Confit Leg, Stuffing, Traditional Gravy

Or

Cornish Turbot
Black Truffle Crumbs, Parsnip Purée, Raisin Vinaigrette

Or

Smoked Celeriac Wellington
Root Vegetable & Black Truffle Jus

THREE COURSE MENU £315 PER PERSON

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DESSERTS

Christmas Pudding
Brandy Crème Anglaise

Or

Chocolate & Raspberry Christmas Log
Dark chocolate mousse, raspberry sorbet

Or

Crêpes Suzette
Flamée au Grand Marnier, vanilla 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 **£450 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 **£325 PER PERSON**

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NEW YEAR'S EVE MENUS

JEAN-GEORGES AT THE CONNAUGHT DINNER 31 DECEMBER

Imperial Oscietra Caviar
Coconut Ice Cream, Dill Oil

Yellowfin Tuna Tartare
Pink Lady Apple & Celeriac, Yuzu-Mustard Sauce

Honeynut Squash Ravioli
*Parmesan & Ricotta Cheese, Amaretti Crumbs,
Balsamic Vinegar*

Scottish Blue Lobster
Charred Wakefield Cabbage, Gruyère Cheese Infusion

Tournedos Rossini
Foie Gras, Black Truffle, Crunchy Potato Gratin

Black Forest
Kirsch Chantilly, Cherry Sorbet

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

Imperial Oscietra Caviar
Crème Fraîche Beignets

Warm Gillardeau Oysters
Creamy Basil, Potato Croutons

Black Truffle & Foie Gras Terrine
Endive Salad, Pear Vinaigrette, Toasted Brioche

Roasted Scottish Scallops
Parsnip Purée, Passion Fruit, Cinnamon

Wagyu Beef Fillet
Black Truffle, Crispy Potato, Caramelised Onion Jus

Baked Alaska
Flambée au Calvados, Quince Compote, Vanilla Ice Cream

SIX 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

"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

EIGHT COURSE MENU **£495 PER PERSON**

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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

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THE CONNAUGHT

HOW TO BOOK CHRISTMAS & NEW YEAR DINING

TO MAKE YOUR RESERVATION

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