

# DAVIES <sup>AND</sup> BROOK

## CHRISTMAS DAY MENU

CHAMPAGNE AND CANAPÉS  
*Guiborat, Prisme 14, Blanc de Blancs 2014*  
*Black Truffle Flatbread with Parmesan Cream*

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CHICKEN VELOUTÉ  
*With Shaved Black Truffle*

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ROASTED BEETROOT  
*Salad with Falafel, Pickled Beetroot, and Green Bean Hummus*

*or*

GREY MULLET CEVICHE  
*Avocado, Cucumber, and Shrimp Oil*

*or*

FOIE GRAS  
*Torchon with Black Truffle and Apple Chutney*

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MONKFISH  
*Grilled with Kohlrabi, Poppy Seed, and Apple Dumplings*

*or*

ROASTED TURKEY  
*With Butternut Squash, Chestnut Stuffing, and Rillettes*

*or*

ROASTED BEEF TENDERLOIN  
*With Creamed Spinach and Black Truffle Jus*

FOR THE TABLE  
*Brussel Sprouts with Lardons*  
*Mashed Potatoes*  
*Cranberry Sauce*  
*Roasted Squash*

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SELECTION OF CHEESE  
*Served with Potato Bread and Accoutrements*

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WARM APPLE TART  
*With Vanilla Ice Cream*  
*or*  
CLARIDGE'S CHRISTMAS PUDDING  
*Flambéed and Served with Crème Anglaise*

*Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.*

*A discretionary service charge of 12.5% will be added to the final bill.*