

# THE CORAL ROOM

AT THE BLOOMSBURY

## CHRISTMAS DAY MENU

£110 per person | 6 Courses

### AMUSE BOUCHE

Beetroot Cured Salmon  
*Guinness waffle, dill crème fraîche*  
Slow Braised Ox Cheek  
*Toasted hops, sherry gastrique*  
Whipped Feta Gundi VE GF  
*Cranberry gel*

### STARTERS

Ashed Goat Cheese Mousse V  
*Olive crumble, kumquat chutney*  
Grilled King Scallop  
*Artichoke velouté, gremolata*  
Wild Boar Tortellini  
*Black truffle emulsion, Pecorino Romano*  
Duck & Foie Gras Terrine GF  
*Apricot compote, winter leaves, toasted brioche*

### MAINS

Bronze Feathered Turkey, *rosemary scented sausage, cranberry compote, roasting jus* GF  
Roasted Cannon of Venison, *juniper, celeriac purée, port & cherry jus* GF  
Roasted Bone-In Gigha Halibut, *Cornish mussels, confit leek, caviar, Champagne velouté* GF  
Charred Aubergine Mille-Feuille, *brick pastry, wild mushrooms, celeriac, black garlic, truffle jus* VE  
  
*All served with winter root vegetables, Brussels sprouts with pancetta,  
duck fat roast potatoes, fine beans & cavolo nero cassoulet*

### PRE-DESSERT

Maple Panna Cotta, *feuilleté crunch or blood orange sorbet*

### DESSERT

Homemade Guinness Christmas Pudding, *brandy custard*  
Mulled Poached Pear, *almond crumble, whipped vegan mascarpone*  
Death by Chocolate, *coffee gel, chocolate sorbet*  
Salted Praline Profiterole  
Coco & Salted Caramel Ice Cream  
Warm Quince & Frangipane Tart, *fior di latte ice cream*

### PETIT FOURS

Speculoos Chocolate  
Mince Pies & Pâte de Fruit

# THE CORAL ROOM

V Vegetarian | VE Vegan | GF Gluten-Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. Our suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

THE DOYLE COLLECTION

LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL