

THE CORAL ROOM

AT THE BLOOMSBURY

CHRISTMAS DAY MENU

STARTERS

Ashed Goat's Cheese Mousse V **£18**

Olive crumble, kumquat chutney

Grilled King Scallop **£21**

Artichoke velouté, gremolata

Duck & Foie Gras Terrine GF **£18**

Apricot compote, winter leaves, toasted brioche

MAINS

Bronze Feathered Turkey GF **£31**

Rosemary scented sausage, cranberry compote, roasting jus

Roasted Bone-In Gigha Halibut GF **£32**

Cornish mussels, confit leek, caviar, Champagne velouté

Charred Aubergine Mille-Feuille VE **£26**

Brick pastry, wild mushrooms, celeriac, black garlic, truffle jus

DESSERTS

Homemade Guinness Christmas Pudding **£13**

Brandy custard

Death by Chocolate **£12**

Coffee gel, chocolate sorbet

Warm Quince & Frangipane Tart **£12**

Fior di latte ice cream

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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