THE CORAL ROOM

AT THE BLOOMSBURY

CHRISTMAS DAY MENU

£140 per person | 6 Courses

AMUSE BOUCHE

Smoked Onion & Aged Cheddar Tartlet V | Scottish Smoked Salmon Cornetto

ENTRÉES

Rump Cap Steak Tartare
Roasted bone marrow, bordelaise jus, sourdough

Smoked Haddock Chowder NGCI
Burnt leek, potato

Chestnut & Wild Mushroom Tart VE
Celeriac remoulade, apple, watercress

Duck Liver Parfait
Candied orange, balsamic marmalade, Guinness bread

King Prawn & Crab Ravioli
Spiced tomato bisque, caviar, dill oil

MAINS

Roast Bronze Turkey, *duck fat roast potatoes, braised red cabbage, Brussels sprouts, pigs in blankets, traditional turkey gravy*

Prime Beef Wellington, *black truffle duxelles, spinach crêpe, cured ham, pomme purée, red wine jus*

Whole Roasted Plaice, *brown shrimp, capers, saffron-braised fennel, herb beurre blanc* NGCI

Heritage Beetroot Wellington, *golden puff pastry, pomme fondant, wild mushroom jus* VE

PRE-DESSERT

Blood Orange Sorbet VE NGCI | Eggnog Tartlet

DESSERTS

Port-Poached Pear VE NGCI
Hazelnut frangipane, blackcurrant sorbet

Praline Profiterole V
Salted caramel ice cream, warm chocolate sauce

Warm Apple Strudel V
Rum-soaked raisins, festive spices, vanilla sauce

Traditional Guinness Christmas Pudding NGCI
Mince pie ice cream

Caramelised Milk Chocolate Crémeux V NGCI
Hazelnut financier, coffee cream

PETIT FOURS

Miniature Mince Pie V NGCI | Smoked Sea Salt Chocolate Truffle V NGCI

THE CORAL ROOM

V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

DUBLIN • LONDON • WASHINGTON DC • CORK