

The Secret Salon

Kent House Knightsbridge

Christmas Canapes

Smoked mackerel pate, pickled lemon on charcoal toast

Seared beef bavette, celeriac puree on rosti potato

Smoked chicken and mango salsa on a rice cracker

Mutton croquette and squash puree

Crispy mushrooms, mushroom ketchup & chickpea shard (VG)

Duck sausage roll with plum chutney

Kedgeriee - smoked haddock with curry mayonnaise on rice crisp

Smoked salmon and devilled eggs

Piccalilli toast - Roasted and pickled cauliflower, raisin jam on rye toast (VG)

Cheddar and onion beignet with fig jam (V)

DESSERTS

Upside down pineapple cake

Winter pavlova - Vegan meringue with dried fruits

Black forest brownie

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Christmas Starters

Confit chicken and wild rabbit terrine, charred leek, pickled mushroom and herb mayonnaise

Gin-cured salmon, pickled lemon puree, crispy fennel, black olive, linseed crisps and herb oil

Charred red chicory, stilton, cherry tomato, grape chutney and celery (V)

Celeriac – roasted and shaved with celeriac remoulade, cherry tomato and watercress (VG)

Beetroot texture, feta crumble, olive soil, pickled cucumber and basil oil (V) can be served as a vegan dish on request

Charred hake, Bloody Mary gel, fennel puree and crispy shallots

Goats cheese and cranberry raviolo with sage and burnt butter sauce

“Duck a l’orange” – Crispy duck leg, carrot and orange puree with shaved radish – £2.50 supplement pp

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Christmas Main Courses

Game pie with roasted carrots, braised celery, potato puree and ale jus

Slow-cooked featherblade of beef, cauliflower puree, braised leaves and roasted floret with Bordelaise sauce

Baked lemon sole with tomato pearl barley, samphire, roasted fennel, wild mushroom, rice cracker & Cullen skink sauce

Turkey ballotine, cranberry stuffing, roast potato, swede puree, roast carrots and sprout leaves

Beef bavette, celeriac puree, confit heirloom carrots, fondant potato and red wine jus

Roasted root vegetable pie, crushed potato and ale jus (VG)

Honey-roasted pumpkin, toasted seeds, crispy Cavalo nero, celeriac puree and pickled cranberries (V) can be served without honey as a vegan dish

Roasted breast and confit leg of pheasant, charred onion, Duchess potato, roasted parsnip, crispy kale and port sauce – £4.50 supplement pp

Roast loin of venison, braised red cabbage & orange, celery, mushroom ketchup, potato croquette and dark chocolate sauce – £5.00 supplement pp

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Christmas Desserts

Lemon posset with spiced pineapple and lemongrass

King William poached pear tarte tatin with whiskey and soy ice cream (VG)

Toffee and date sponge, salted caramel sauce, vanilla ice cream and date crumb

Classic Christmas trifle

Dark chocolate mousse, citrus coulis and brandy snap (VG)

Paris brest, mix berry cream and dark chocolate shards

Cherry bakewell tart with amaretto and clotted cream

Tahini fondant, chocolate pomegranate mollasses sorbet and tajin sprinkle - £2.50 supplement pp

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Christmas Bowl Food

Gin-cured salmon, roasted beetroot, potato salad and herb oil

Charred red chicory, stilton, cherry tomato, grape chutney and celery (V)

Goats cheese and cranberry tortellini with sage and burnt butter sauce (V)

Roasted, pickled and crisp beetroot, olive soil, smacked cucumber and basil oil (VG)

Braised featherblade of beef, cauliflower puree and BBQ'd leaves

Mutton croquette, goats curd, caramelised celeriac and jus

Seared seabass, salsify, tomato and lemon puree

Smoked trout rilette, sourdough croutons, pickled turnips

Confit chicken, parsnip puree, crispy artichoke

Smoked duck, orange gel, celeriac remoulade

DESSERTS

Dark chocolate profiteroles

Beetroot sponge, cassis glaze and honeycomb bites (VG)

Baonut - bao bun donut with miso caramel and berries