



FRIDAY 25TH DECEMBER

CHRISTMAS DAY LUNCH AND DINNER

STARTERS

Pomodoro tomato and pesto soup with paprika straws
Oaked smoked salmon with celeriac and horseradish
Confit duck salad with saladise potatoes
Parma ham and mango with balsamic and herb cress

MAIN COURSES

Pink Paris mushroom and spinach risotto
Fillet of Atlantic sea bass with aubergine tart and sauce sétoise
Roast Norfolk turkey with trimmings and traditional accompaniments
Castle of Mey sirloin steak

DESSERTS

Bread and butter pudding with pineapple and kirch
Amedei chocolate mousse
Exotic fruit salad
Classic Christmas pudding with brandy sauce and butter

£60

£70

2 courses of your choice 3 courses of your choice
(accompanied with a glass of Laurent-Perrier Brut NV)

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts.

1C PORTLAND PLACE, LONDON W1B 1JA
T 44 (0)20 7965 0195 F 44 (0)20 7973 7560 W PALM-COURT.CO.UK



SATURDAY 26TH DECEMBER AND FRIDAY 1ST JANUARY 2010

BOXING DAY AND NEW YEAR'S DAY BRUNCH BUFFET

(11.30 – 14.00)

Continue the celebration on Boxing Day and New Year's Day
with a glass of chilled Laurent-Perrier Brut NV Champagne
or a Bloody Mary before enjoying a classic brunch.

King prawns with lemon and parsley
Smoked salmon 'Old England', hot smoked salmon and gravadlax
Selection of cured and smoked meats with piccalilli
Petits pots of Ardinac foie gras and chicken liver with grape chutney
Traditional Caesar salad
White bonito del Norte tuna Niçoise
Mixed Secretts Farm leaves salad
Glazed York ham with cloves and honey
Navarin of English lamb with onion, mushrooms and peppers
Salmon and herb fish cakes with sweet mustard sauce
Gnocchi Provençal with basil and Pecorino cheese
Exotic fruit salad with coconut and mint
Selection of English and French cheeses with fruit chutney,
assorted jellies and country bread
Lemon posset with gold leaf
Mince pies and brandy cream
Savarin of pear William with cranberries almonds and chocolate sauce
White chocolate cheese cake

£55

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THURSDAY 31ST DECEMBER 2009

NEW YEAR'S EVE DINNER BUFFET

(21.30 – 01.00)

A glass of Laurent-Perrier Brut NV

LIGHT BUFFET

Spicy pumpkin soup

Mixed Secretts Farm leaves salad

Smoked Scottish salmon with goats' cheese and beetroot

Marinated artichokes and feta cheese with saffron and red pepper

Cured and smoked meats

Grilled chicken bois bourdan

Traditional Caesar salad

Roasted chorizo with lemon and parsley

Exotic fruit salad with coconut and mint

Mini mince pies and brandy cream

Tiramisu pavlova

£65

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THROUGHOUT DECEMBER 2009

FESTIVE AFTERNOON TEA

(Sittings 2.00pm, 2.30pm, 4.15pm and 4.30pm)

Choose from our range of teas with the assistance of our Tea Sommelier

Finger sandwiches including
Hens' eggs and Secretts Farm mustard cress
Roast Norfolk Turkey with Dijon mustard
Smoked Scottish salmon and horseradish
Cucumber and cream cheese
Tuna

Warm selection of scones from our Palm Court bakery with
Devonshire clotted cream and strawberry preserve

Mini mince pies with calvados cream

Selection of French pastries and specialist mini cakes

Valrhona Manjari chocolate éclair

Sacher torte

Pistachio and raspberry fruit delice

Bakewell tart

Mini passion fruit pavlova

The Langham cupcake

Traditional Christmas cake with marzipan and royal icing

£40

(Served with a glass of Laurent-Perrier NV £47.50)

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