

Celebrate Christmas at Tuttons



Private Dining in Tuttons Vaults

We offer two stunning private dining rooms, providing a distinctive and intimate atmosphere for you and your guests.

Catering for up to 20 or 30 guests seated, Tuttons is the perfect venue for getting into the Christmas spirit.

To enquire about private dining this Christmas please call
0207 632 2081
or email
tuttons@cgrestartaurants.com

Tuttons
COVENT GARDEN

Christmas 2019

Christmas Menu

£45pp

Roast Butternut Squash Soup,
with toasted pumpkin seeds (GF & VG)

**Pressed Venison, Game
& Chestnut Terrine,**
piccalilli mayonnaise with sweet
baby pickles & sour dough crisps

Oak Smoked Scottish Salmon,
beetroot & horseradish puree with
a potato & chive salad (GF)

**Roast Turkey Crown with
Apricot & Herb Stuffing,**
pigs in blankets, roast potato fondant, honey
roast parsnip, baby carrots, creamed brussels
with a rich turkey gravy

Roast Fillet of Salmon,
braised fennel, crushed new potato with salsa
verde (GF)

Confit Duck Leg,
puy lentil & vegetable cassoulet, buttered curly
kale & with red wine & shallot jus (GF)

Pea & Mint Ravioli,
cherry tomatoes, broad beans, sugar snaps,
mint pesto & preserved lemon (VG)

Blueberry & Almond Tart,
with date & cinnamon cream (V)

Christmas Pudding,
with a forest fruit compote and brandy custard
cream

Double Chocolate Brownie,
with vanilla Chantilly (GF)

White Wine & Cinnamon Poached Pear,
chocolate sauce, hazelnut & salt caramel crisp
(GF & VG)

Please note that 12.5% service charge will be automatically applied to your total bill.
For allergy and intolerance information, please ask your server before ordering.
Menu is subject to change.

Premium Christmas Menu

£75pp

Selection of Breads with Olives

**Seared Scallops with Spiced
Parsnip Puree,**
pomegranate, pea shoots & parsnip crisps (GF)

**Beetroot & Apple Tartare
with Avocado Mousse,**
oven dried cherry tomatoes & micro cress (GF &
VG)

Venison Carpaccio,
horseradish & beetroot puree,
rocket & cheese crisps

Prawn, Crab & Avocado Salad,
cucumber ribbons, cherry tomatoes
& red pepper dressing (GF)

Seabass with Jerusalem Artichoke Puree,
buttered kale, tomatoes & red wine fume (GF)

Confit Duck Leg,
sautéed cabbage with smoked paprika, swede
& carrots & bacon powder (GF)

Pea & Mint Ravioli,
cherry tomatoes, broad bean, sugar snaps with
mint pesto & preserved lemon (GF & VG)

Fillet of Beef,
watercress & shallots, bearnaise sauce with
oven dried tomato & chips (GF)

**Roast Turkey Crown with
Apricot & Herb Stuffing,**
pigs in blankets, roast potato fondant, honey roast
parsnip, baby carrots, creamed Brussels with a
turkey gravy

Raspberry Cheesecake,
with biscuit crumb & honey cress (V)

Sticky Toffee Pudding,
Brandy snap & vanilla ice cream (V)

English Cheese Board,
bread crisps & biscuits with apricot chutney

White Wine & Cinnamon Poached Pear,
with chocolate sauce, hazelnuts & salt
caramel crisp

Chocolate Truffles & Coffee (GF)