

# Celebrate Christmas at Tuttons



## Main Restaurant

Covent Garden comes alive at Christmas with spectacular shows and festive celebrations, so where better to bask in the festivities than in the heart of it at Tuttons.

Dine from our Christmas Menu in the main restaurant and enjoy fabulous front row seats to the bustling piazza.

To enquire about a booking please call our reservations team on:

**0207 632 2081**

or email:

**[tuttons@cgrestartaurants.com](mailto:tuttons@cgrestartaurants.com)**

## 3 Course Christmas Menu

**£45pp**

### **Roast Parsnip Soup,**

fresh chives *VG & GF*



### **Ham Hock & Smoked Chicken Terrine,** piccalilli dressing, watercress and toasted sourdough

### **Beetroot Cured Salmon,** horseradish cream purée and a citrus & dill dressing



### **Roast Turkey Crown with Apricot & Herb Stuffing,** pigs in blankets, baby roast potatoes, honey roast parsnips & carrots, braised red wine cabbage, Brussels sprouts and a rich turkey gravy

### **Roast Fillet of Salmon,** crushed baby new potatoes, green beans and a lemon & caper gremolata *GF*

### **Confit Duck Leg,** Sarladaise potatoes, roasted baby carrots, Cointreau-soaked oranges and a red wine jus

### **Wild Mushrooms Risotto,** fresh rocket leaves, truffle oil and parmesan crisps *V & GF*

### **Roast Vegetable Cassoulet,** baby spinach, chestnuts, mixed herbs and cranberries *VG & GF*



### **Christmas Pudding,** forest fruit compote and brandy custard cream *V*



### **Double Chocolate Brownie,** vanilla Chantilly *GF*

### **White Wine & Cinnamon Poached Pear,** chocolate sauce and hazelnut & salted caramel crisp *VG & GF*

### **Mint & Dark Chocolate Mousse,** fresh raspberries and toasted almonds *GF*

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 subject to change.





# Private Dining in Tuttons Vaults



## Welcome to The Vaults at Tuttons Covent Garden.



We offer two stunning Private Dining Rooms, providing a distinctive and intimate atmosphere for you and your guests this festive season.



Enjoy our delicious **3 Course Christmas Menu for £45 per person** or our **5 Course Christmas Menu for £60 per person**.

We also offer a drinks package for an additional £20 per person that includes a welcome glass of Prosecco on arrival, half a bottle of red, white or rosé wine and half a bottle of mineral water per person.

There's no better way to celebrate with friends, family or colleagues this year than in The Vaults at Tuttons.



*Minimum numbers and booking time slots apply. All guests must dine from our 3 or 5 Course Christmas Menu. £10 per person deposit required to confirm your booking. 5 Course Christmas Menu is only available in The Vaults.*



To enquire about Private Dining this Christmas call our reservations team on **0207 632 2081** or email **tuttons@cgrestartaurants.com**

# 5 Course Christmas Menu

£60pp

## Selection of Breads & Butter *V*

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**Smoked Salmon Roulade,**  
avocado purée, preserved lemon & saffron *GF*

**Wild Mushroom Soup,**  
chives and truffle garlic crisp *VG & GF*

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**Seared Scallops with Black Pudding,**  
minted pea purée and crisp bacon lardons

**Beetroot & Apple Tartare with Avocado Mousse,**  
oven dried cherry tomatoes and microcress *VG & GF*

**Prawn & Crab Salad,**  
avocado compote, frisse and a raspberry & roasted walnut dressing *GF*

**Steak Tartare,**  
confit egg yolk, capers, gherkins and a Tabasco dressing

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**Roast Turkey Crown with Apricot & Herb Stuffing,**  
pigs in blankets, baby roast potatoes, honey roast parsnips & carrots,  
braised red wine cabbage, Brussels sprouts and a rich turkey gravy

**Fillet of Beef,**  
potato rosti, sweet red onion, watercress and a truffle Hollandaise

**Pan Fried Sea Bass with Braised Fennel,**  
samphire, tomato concasse and a Champagne beurre blanc *GF*

**Confit Duck Leg,**  
Sarladaise potatoes, roasted baby carrots, Cointreau-soaked oranges and a red wine jus

**Wild Mushrooms Risotto,**  
fresh rocket leaves, truffle oil and parmesan crisps *V & GF*

**Roast Vegetable Cassoulet,**  
baby spinach, chestnuts, mixed herbs and cranberries *VG & GF*

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**White Chocolate & Raspberry Crème Brûlée,**  
shortbread biscuit

**Sticky Toffee Pudding,**  
brandy snap and vanilla ice cream

**White Wine & Cinnamon Poached Pear,**  
chocolate sauce and hazelnut & salted caramel crisp *VG & GF*

**English Cheese Board,**  
bread crisps, biscuits and apricot chutney

## ~~~~~ Chocolate Truffles and Coffee

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