

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

Jubilee Christmas Menu

£47.50pp

Roasted Butternut Squash Soup

Toasted pumpkin seeds and herbed olive oil *VG GF*

Free Range Chicken Liver Pâté

Pink peppercorn butter, quince & pearl onion preserve and toasted sourdough

Tuttons Cured Salmon Tartare

Cucumber ribbons, radish and citrus crème fraîche *GF*

Roast Turkey Crown with Redcurrant & Cranberry Stuffing

Pigs in blankets, baby roast potatoes, honey roast parsnips & carrots, Savoy cabbage, Brussels sprouts and a rich turkey gravy

Roast Fillet of Salmon

Sautéed spinach, crisp fennel and paprika & tomato bouillabaisse *GF*

Roast Pork Belly

Black pudding, braised red cabbage, celeriac mash and apple cider jus

Wild Mushrooms Risotto

Fresh rocket leaves, truffle oil and parmesan crisps *V GF*

Vegetable & Mixed Bean Cassoulet

Baby spinach, chestnuts, mixed herbs and cranberries *VG GF*

Christmas Pudding

Forest fruit compôte and brandy custard cream *V*

Double Chocolate Brownie

Vanilla Chantilly *V GF*

Poached Pear in Mulled Wine

Cinnamon & vanilla mousse and caramel crisp *VG 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 **Jubilee Christmas Menu for £47.50 per person** or our **Royal Christmas Menu for £55 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 one of our Christmas Menus. £10 per person deposit required to confirm your booking. Royal 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**

Tuttons
COVENT GARDEN

Royal Christmas Menu

£55pp

Selection of Breads & Butter *V*

Roasted Butternut Squash Soup

Toasted pumpkin seeds and herbed olive oil *VG GF*

Smoked Chicken Salad

Semi-dried tomatoes, crisp apple, croutons and pistou dressing

Beetroot & Apple Tartare with Avocado Mousse

Oven-dried cherry tomatoes and microcress *VG GF*

Tuttos Cured Salmon Tartare

Cucumber ribbons, radish and citrus crème fraîche *GF*

Red Mullet Fillet

Sautéed courgette, tomato bouillabaisse, spring onions and pea shoots *GF*

Roast Turkey Crown with Redcurrant & Cranberry Stuffing

Pigs in blankets, baby roast potatoes, honey roast parsnips & carrots, Savoy cabbage, Brussels sprouts and a rich turkey gravy

Wild Mushrooms Risotto

Fresh rocket leaves, truffle oil and parmesan crisps *V GF*

Ribeye Steak

Roasted sweet potatoes, sautéed spinach and your choice of sauce
Choose from: Sauce Diane, Peppercorn Sauce, Béarnaise Sauce, Red Wine Sauce or Garlic Butter

Pan Fried Sea Bass

Celeriac purée, samphire, tomato concasse and Champagne beurre blanc *GF*

Confit Duck Leg

Duchess potatoes, red wine cabbage and a cherry & port jus *GF*

Vegetable & Mixed Bean Cassoulet

Baby spinach, chestnuts, mixed herbs and cranberries *VG GF*

Christmas Pudding

Forest fruit compôte and brandy custard cream *V*

Dark Chocolate Crème Brûlée

Ginger shortbread biscuit *V*

Double Chocolate Brownie

Vanilla Chantilly *V GF*

Poached Pear in Mulled Wine

Orange & vanilla mousse and toasted hazelnuts *VG GF*

English Cheese Board

Bread crisps, biscuits and apricot chutney

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