

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@nightcapplc.com

Jubilee Christmas Menu

£47.50pp

Selection of Breads & Butter *V*

Honey Roasted Parsnip Soup,
Crumbled roasted chestnuts
& fresh chives *VG/NGC*

Free Range Chicken Liver Pate
Pink peppercorn butter, festive spiced fig
chutney & toasted sourdough

Tuttons Beetroot & Gin Cured Salmon
Whipped lemon crème fraiche, crispy
lilliput capers & cucumber ribbons *NGC*

**Roast Turkey Crown with
Redcurrant & Cranberry Stuffing**
Baby roasted potatoes, honey glazed parsnips &
carrots, braised red wine cabbage, brussels sprouts,
pigs in blankets & a rich turkey gravy

Wild Mushroom & Truffle Risotto
Fresh rocket leaves, minced black truffles &
parmesan crisp *V/NGC*

Pan Fried Sea Bass fillet
Smokey chorizo & butter bean stew,
fresh mixed herbs & crispy leeks *NGC*

Confit Pork Belly
Braised red wine cabbage, celeriac &
conference pear puree, black pudding,
and a cream & cider jus *NGC*

**Winter Vegetable & Mixed
Bean Casserole**
Baby spinach leaves, toasted chestnuts, mixed
herbs & topped with cranberries *VG/NGC*

Traditional Christmas Pudding
Fruits of the forest compote, topped
with a Brandy custard cream

White & Dark Chocolate Brownie
Rich chocolate sauce & a raspberry chantilly cream
V/NGC

Vanilla & Grand Marnier Crème Brulee
With an orange butter shortbread biscuit *V*

*V = Vegetarian, VG = Vegan, NGC = Made with Non-Gluten Containing Ingredients.
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@nightcapplc.com**

Tuttons
COVENT GARDEN

Royal Christmas Menu

£55pp

Selection of Breads & Butter *V*

Honey Roasted Parsnip Soup,
Crumbled roasted chestnuts & fresh chives *VG/NGC*

In House Smoked Duck Breast

Sweet Pickled pears, Curly endive dressed in a Huckleberry & port sauce *NGC*

Tuttos Beetroot & Gin Cured Salmon

Whipped lemon crème fraiche, crispy lilliput capers & cucumber ribbons *NGC*

Beetroot & Red Apple Tartare

Avocado mousse, oven dried cherry tomatoes & micro baby cress *VG/NGC*

Sauteed Prawn & Crab Salad

Avocado puree, shredded baby gem, cucumber, pickle red apple & a herbed sherry dressing *NGC*

Roast Turkey Crown with Redcurrant & Cranberry Stuffing

Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage, brussels sprouts, pigs in blankets & a rich turkey gravy

Wild Mushroom & Truffle Risotto

Fresh rocket leaves, minced black truffles & parmesan crisp *V/NGC*

Dry Aged Ribeye Steak

Oven dried tomatoes, watercress, shallots & matchstick fries.

Choice of sauce: peppercorn sauce, bearnaise sauce, red wine sauce or garlic butter

Roasted Fillet of Salmon

Baby Red Beets, roasted butternut squash, fresh mixed herbs & a rich Cranberry dressing *NGC*

Confit Duck Leg

Red wine cabbage, herbed potato fondant, roasted carrot & wholegrain mustard chutney & a huckleberry & Port Jus *NGC*

Winter Vegetable & Mixed Bean Casserole

Baby spinach leaves, toasted chestnuts, mixed herbs & topped with cranberries *VG/NGC*

Traditional Christmas Pudding

Fruits of the forest compote, topped with a Brandy custard cream

White & Dark Chocolate Brownie

Rich chocolate sauce & a raspberry chantilly cream *V/NGC*

Vanilla & Grand Marnier Crème Brulee

With an orange butter shortbread biscuit *V*

Traditional Bread & Butter Pudding

Infused with citrus & vanilla, served with thick custard & sugar shard *V*

English Cheese Board

A selection of bread crisps & biscuits, celery, and an apricot chutney *V*

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