La Brasserie
at THE CHESTER GROSVENOR

Festive Weekday Dinner Menu

2 courses 50 / 3 courses 60

Entrées

Creamed celeriac soup, winter truffle cromesquis
Beetroot-cured salmon gravadlax, whipped herb yoghurt, sour malt toast, keta caviar
Balsamic onion tarte tatin, whipped cheddar, charred leeks, silver-skins onions
Chicken liver parfait, sour cherry chutney, dark chocolate, toasted brioche

Plats Principaux

Butter roasted turkey breast, stuffed confit leg, traditional accompaniments
Braised heel of beef, hash brown, grelots, sauce bordelaise au poivre
Charred stone bass, curried mussels, spiced carrots, lime pickle
Grilled hispi cabbage, miso butter, crispy tofu, maitake mushrooms

Les Grillades

10oz salt-aged sirloin, beef fat potato fondant, vine tomatoes (supplement 8.0)
8oz barrel fillet, beef-fat potato fondant, vine tomatoes (supplement 10)
Pork loin tomahawk, cabbage choucroute, sauce charcutière, fried duck egg

Desserts

Malted chocolate tart, vanilla ice cream
Caramel passion fruit Mont Blanc, coconut cream, chestnut
Christmas pudding, brandy sabayon, berry ripple ice cream
Selection of British cheeses, traditional accompaniment (supplement 3.5)

A discretionary 12.5% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed
Please advise of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients and allergens in our dishes.
As our food is prepared in centralised kitchens where allergens are present, we therefore cannot guarantee complete separation.