

Christmas Dinner and Jazz Menu

Your experience includes a three-course meal, half bottle of wine and half bottle of water per person.

Starter

Treacle cured salmon, horseradish crème fraiche, soft boiled quail egg

Main

Elgar apricot stuffed turkey, roasted vegetables, Old Speckled Hen and lardon jus

Dessert

Jaffa orange and chocolate dome, Grand Marnier Chantilly cream, confit orange zest

Wines

Cataratto di Sicilia, Italy

Nero d'Avola, Italy

Vegan Alternative Menu

Starter

Roasted celeriac soup, truffle croutons

Main

Porcini and potato gratin, pickled Shimeji mushrooms, crispy root vegetables

Dessert

Jaffa orange and chocolate dome, Grand Marnier Chantilly cream, confit orange zest

Wines

Cataratto di Sicilia, Italy

Nero d'Avola, Italy

If have any dietary requirements which may cause allergy or intolerance, please contact Rhubarb directly at food@royalalberthall.com. Whilst we take every precaution, please note allergens are present in our kitchens so we cannot guarantee dishes are 100% allergen free.



Royal Albert Hall