



PRIVATE DINING CHRISTMAS SET MENU

As the home of feasting, Fortnum's has centuries of knowledge when it comes to throwing a memorable soirée. Using expertly sourced ingredients, our dishes are filled with enticing flavour combinations that showcase our culinary expertise.

Please choose the same starter, main and dessert for all guests. Once you have selected your menu, we would be happy to suggest perfect wine pairings and alternative dishes for guests in your party who have specific dietary requirements.

Our three course menu starts from £85 per person.



CHRISTMAS SET MENU

£ 8 5 PER PERSON

CANAPES

Roast Carrot Hummus
Toasted Rye (Ve, G)
48Kcal

Smoked Trout
Homemade Blini, Crème Fraîche (G)
58Kcal

Quail Scotch Egg
Curry Mayonnaise (G)
194Kcal

STARTER

Portland Crab
Kohlrabi, Paprika Mayonnaise, Parmesan Crisps
378Kcal

Wild Mushroom Tart (V, G)
352Kcal

MAIN

Please choose between the Duck or Turkey for the entire party.

Roast Creedy Carver Duck
Braised Red Cabbage, Glazed Parsnips, Port Sauce
1378Kcal

Roast Worcester Turkey Roulade
Glazed Parsnips, All The Trimmings (G)
929Kcal

Mushroom & Spinach Wellington
Celeriac Remoulade, Vegetable Jus (V, G)
604Kcal

All Served With Roast Potatoes, Brussels Sprouts & Chestnuts

DESSERT

St James Christmas Pudding
Brandy Custard (V, G, N)
447Kcal

CHRISTMAS TEA & COFFEE

Mini Mince Pies (V, G)
69Kcal

VE Vegan — **V** Vegetarian — **G** Contains Gluten — **N** Contains Nuts — **♥** Fortnum's Favourite

*Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination.
For more information about specific allergens, please speak to a member of staff.*

Adults need around 2,000 Kcal a day.