THE WASHINGTON
MAYFAIR

FESTIVE MENU

3 course @ £58 pp & 2 course @ £48 pp

"Select one dish per course, and toast the occasion with a complimentary glass of house wine."

STARTERS

CREAMY CHESTNUT & MUSHROOM SOUP
Served with garlic-parmesan crostini.

DUCK SPRING ROLL
With hoisin dipping sauce.

GREEK GARDEN SALAD
(Add prawn or chicken – extra charge)

KOREAN CHICKEN WINGS
Crispy wings with Korean-style glaze.

MAINS

ROASTED TURKEY ROLL
Served with Yorkshire pudding, braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, and roast gravy.

WILD MUSHROOM, SPINACH, CHESTNUT & BRIE WELLINGTON
With braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, and roast gravy. (V)

SPINACH & RICOTTA RAVIOLI
Tossed in a creamy Alfredo sauce. (V)

PAN-SEARED SCOTTISH SALMON
Served with Yorkshire pudding, braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, roast gravy, and Béarnaise sauce.

DESSERTS

CHRISTMAS PUDDING
Served with warm brandy sauce.

MINCE PIE
With vanilla ice cream.

CHOCOLATE FUDGE CAKE

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

SEASONAL FRUIT SALAD
Served with sorbet.

Menu may contain traces of nuts. Please speak to member of staff if you have a food allergy or intolerance. Our prices include VAT.A service charge of 12.5% will be added to the bill .

Available only on December 24th, 25th, 26th & 31st