

Christmas Day Menu



Sourdough basket

Smoked butter, Maldon salt and oils on the table

Amuse bouche

Sous vide salmon, caviar, furikake and nori cracker

Starter

Beef tartare, anchovies, brioche croute
Lobster and shrimp bisque, prawn crisp, lemon curd
Goats cheese, mousse, blueberry, dill, kale
Confit de Canard, plum, heritage carrot, potato puffs

Main course

Brine turkey crown, pig in blanket, braised red cabbage, creamed brussels sprouts, duck fat roasties, cranberry jus
British Lamb Rump, braised shoulder cabbage roll, pumpkin, semolina, heritage carrot, lamb jus
Roasted halibut, potato Parisienne, baby turnip, black cabbage, grenobloise sauce
Celeriac and potato gratin, black truffle, baby leek, almond and miso

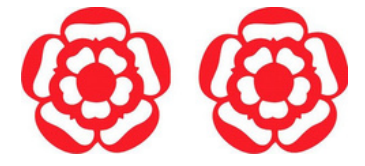
Dessert

Traditional Christmas pudding, brandy sauce, prune ice cream
Manchester Tart, bourbon vanilla crème brûlée, meringue, banana tuille
Chocolate Delice, chocolate soil and espresso ice cream



Mulled wine & mince pies

Selection of French and British cheeses, chutney, crackers



Christmas Day Children's Menu (under 12)



Starters

Tomato basil soup, baguette
Chicken Tenders, dips
Halloumi fries, dips

Mains

Christmas roasted chicken dinner, pig in blanket, duck fat roasties, braised red cabbage, creamed brussels sprouts, cranberry gravy
Cheeseburger, sweet potato fries
Fish goujons, peas, tartare sauce and fat chips

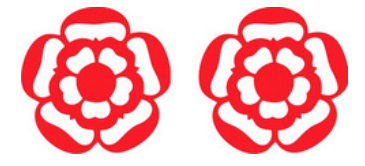
Desserts

Selection of ice cream
Sticky toffee pudding
Chocolate profiteroles with berries



Hot chocolate & mince pies

Selection of French and British cheeses, chutney, crackers



Christmas Day at Hotel Gotham



12:30pm

Champagne & canapes reception in Club Brass

1:30pm

Christmas Day lunch served at a leisurely pace in
Honey Restaurant

Followed by...

Festive afternoon games, mulled wine & mince pies
in Club Brass

5:30pm

Cold cuts & pickles, home-baked bread & oils
with a selection of British cheeses

6:30pm

Carriages or retire to your room



Dress code:

Dress to impress