



The
BEAUMONT
★
Festive Season
2021

LUNCH

Christmas Day

Saturday 25 December 2021

Cured Organic Salmon, Dorset Crab, Crème Fraîche, Oscietra Caviar



Sautéed Foie Gras, Cèpes, Chestnut Velouté



Roast Copas Turkey, Traditional Garnish, Cranberry *and* Bread Sauce



Potted Stilton, Spiced Fig Chutney



Bergamot Curd, Citrus Salad, Natural Yoghurt, Earl Grey



The Beaumont Christmas Pudding, Brandy Sauce



Coffee, Petit Fours & Mince Pies, Pine Sugar



*185.00 including a glass of Pommery 'Brut Royal' Champagne
55.00 per child (7-12 years)*

Prices include VAT. Please note a discretionary service charge of 12.5% will be added to your bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Please note these menus are subject to change.

LUNCH

Christmas Day

VEGETARIAN

Saturday 25 December 2021

Salt Baked Celeriac, Ewes Milk Curd, Toasted Hazelnuts



Chestnut Velouté, Truffle Gnocchi, Shaved Chestnuts



Beetroot Wellington, Horseradish Creamed Potatoes, Mushroom Ragout



Potted Stilton, Spiced Fig Chutney



Bergamot Curd, Citrus Salad, Natural Yoghurt, Earl Grey



The Beaumont Christmas Pudding, Brandy Sauce



Coffee, Petit Fours & Mince Pies, Pine Sugar



*185.00 including a glass of Pommery 'Brut Royal' Champagne
55.00 per child (7-12 years)*

New Year's Eve

Friday 31 December 2021

Canapés



Cured Foie Gras, Salted Plum, Pain d'Epices



Seared Scallop, Green Grapes, Verjus, Toasted Yeast



Poached Turbot, Oyster, Cucumber, Blanc De Blancs



Wagyu Sirloin, Braised Short Rib, Roast Cèpes, Smoked Bone Marrow



Eccles Cake, Beauvale Cheese



Amedei Chuao Chocolate and Olive Oil Délice, Sea Buckthorn



*175.00 per head including a glass of Pommery 'Brut Royal' Champagne
50.00 per child (7-12 years)*

New Year's Eve

VEGETARIAN
Friday 31 December 2021

Canapés



Salt Baked Beetroot, Apple, Ewe's Milk, Pine Nuts



Mushroom Tartare, Wild Rice, Miso, Tarragon



Jerusalem Artichoke Risotto, Hazelnut, Truffle



Duck Egg Tart, Caramelised Onions, Glazed Winter Vegetables



Eccles Cake, Beauvale Cheese



Amedei Chuao Chocolate and Olive Oil Délice, Sea Buckthorn



*175.00 per head including a glass of Pommery 'Brut Royal' Champagne
50.00 per child (7-12 years)*

PRIVATE DINING

Festive Menus

Available from 1 to 31 December 2021 for up to 45 diners in the Lotos Room

Menu A

vegetarian

75.00 per person

Roast Chestnut Soup, Poached Hen's Egg,
Black Truffle



Pumpkin Pithivier, Creamed Kale, Roast Shallot



Mulled Wine Poached Pear, Gingerbread,
Spiced Custard



Cheeseboard, Seasonal Chutney,
Sourdough Crackers

+ *80.00 for the table (serves up to 8)*



Tea, Coffee, Infusions & Truffles



Mini Mince Pies, Pine Sugar
+ *5.00 per person*



Menu C

90.00 per person

Smoked Salmon Terrine, Warm Soda Bread



Cornish Cod, Roast Cauliflower, Curry Spiced Butter



Chestnut and Cherry Mont Blanc



Cheeseboard, Seasonal Chutney,
Sourdough Crackers

+ *80.00 for the table (serves up to 8)*



Tea, Coffee, Infusions & Truffles



Mini Mince Pies, Pine Sugar
+ *5.00 per person*

Menu B

80.00 per person

Terrine of Confit Chicken and Ham Hock,
Pickled Vegetables



Traditional Roast Turkey, Parsnips, Sprouts,
Chestnut Stuffing



The Beaumont Christmas Pudding, Brandy Custard



Cheeseboard, Seasonal Chutney,
Sourdough Crackers

+ *80.00 for the table (serves up to 8)*



Tea, Coffee, Infusions & Truffles



Mini Mince Pies, Pine Sugar
+ *5.00 per person*



Menu D

110.00 per person

Lobster Caesar Salad, Aged Parmesan, Sourdough



Fillet of Beef Wellington,
Truffle Creamed Potatoes, Cèpes Marmalade



Manjari Chocolate Délice, Hazelnut Ice Cream



Cheeseboard, Seasonal Chutney,
Sourdough Crackers

+ *80.00 for the table (serves up to 8)*



Tea, Coffee, Infusions & Truffles



Mini Mince Pies, Pine Sugar
+ *5.00 per person*

TO BOOK A PRIVATE EVENT

please contact: +44 (0)20 3728 7259 events@thebeaumont.com

Other Dining Options

OVER THE FESTIVE PERIOD

GATSBY'S ROOM

Breakfast is served from 7am to 10:45am*
All Day à La Carte Menu from noon to 10:45pm*, 9:45pm* on Sundays
Afternoon Tea at 3pm and 4:30pm*



LE MAGRITTE BAR & TERRACE

Breakfast is served from 6.30am to 10.30am*
A La Carte Lunch from noon to 5pm*
Le Magritte is open until midnight Monday to Saturday (last orders 11:45pm),
and 11pm on Sundays & Bank Holidays (last orders 10:45pm)
The Terrace is open until 10:45pm* Monday to Saturday,
and 9:45pm* on Sundays & Bank Holidays



THE COLONY GRILL ROOM

Breakfast is served from 7am to 10.30am*
A La Carte Lunch from noon to 2:30pm*
A La Carte Dinner from 6pm to 9.30pm* Monday to Saturday
(closed for dinner on Saturday 25 and Sunday 26 December,
and Saturday 1, Sunday 2 and Monday 3 January)

Special Colony Grill Room opening hours:

Christmas Eve, Friday 24 December 2021

3-course seasonal à la carte dinner menu

at 85.00 per person

Christmas Day, Saturday 25 December 2021

6-course festive lunch menu with a glass of Champagne

at 185.00 per person, served from 12 noon with last seating at 4pm

Boxing Day, Sunday 26 December 2021

Seasonal à la carte lunch menu with a special carved Glazed Ham Roast

served from 12 noon with last seating at 4pm

New Year's Eve, Friday 31 December 2021

6-course celebratory dinner menu with canapés and a glass of Champagne

at 175.00 per person, last seating at 9.45pm

New Year's Day, Saturday 1 January 2022

Seasonal à la carte lunch menu with a special carved roast

served from 12 noon with last seating at 4pm



BOOK CHRISTMAS AND NEW YEAR DINING AT THE COLONY GRILL ROOM

To make your reservation, please contact:

+44 (0)20 020 7499 9499

reservations@colonygrillroom.com

*Last booking times