Celebrate Christmas at Tuttons



Main Restaurant

Covent Garden comes alive at Christmas with spectacular shows and festive celebrations, so where better to bask in the festivities than in the heart of it at Tuttons.

Dine from our Christmas Menu in the main restaurant and enjoy fabulous front row seats to the bustling piazza.

To enquire about a booking please call our reservations team on:

0207 632 2081

or email:

tuttons@nightcapplc.com

Jubilee Christmas Menu £48pp

Warm Sourdough & Whipped Butter V

Creamed Celeriac Soup, Crumbled Roasted Chestnuts, Truffle Oil & Fresh Chive Vg/Ngc

Duck, Pork and Port Terrine Apricot and Stem Ginger Chutney Toasted Sourdough

Clementine & Whiskey Cured Salmon Gravadlax Whipped Crème Fraiche, Crispy Lilliput Capers, Cucumber Ngc

Roast Turkey Wrapped In Bacon with Sage, Onion and Sausage Meat Stuffing Baby Roasted Potatoes, Honey Glazed Parsnips & Carrots, Braised Red Wine Cabbage,

Brussel Sprouts, Pigs In Blankets & a Rich Gravy

Wild Mushroom & Masala Risotto Chopped Black Truffles & Parmesan Crisp V/Ngc

Pan Fried Sea Bass Fillet Eggplant Caponata, Gordal Olives, Toasted Pine Nuts & Romesco Dressing Ngc

Roasted Sirloin Of Beef £10 Supp Baby Roasted Potatoes, Honey Glazed Parsnips & Carrots,

Braised Red Wine Cabbage, Brussels Sprouts, Pigs In Blankets with a Rich Gravy & Yorkshire Pudding

Stuffed acorn Squash

Wild Rice, Mushrooms, Sauteed Spinach, Red Pepper Dressing, Pomegranate & Toasted Pumpkin Seeds Vg/Ngc

Traditional Christmas Pudding Fruits of the Forest Compote and Brandy Custard

White & Dark Chocolate Brownie Rich Chocolate Sauce & a Raspberry Chantilly Cream V/Ngc

Cranberry & White Chocolate Crème Brulée Whipped Butter Shortbread V

V = Vegetarian, VG = Vegan, NGC = Made with Non-Gluten Containing Ingredients. Please note that 12.5% service charge will be automatically applied to your total bill. For allergy and intolerance information, please ask your server before ordering. Menu subject to change.





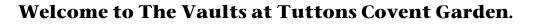


Private Dining in Tuttons Vaults

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We offer two stunning Private Dining Rooms, providing a distinctive and intimate atmosphere for you and your guests this festive season.

Enjoy our delicious **Jubilee Christmas Menu for £48 per person** or our **Royal Christmas Menu for £60 per person**

We also offer a drinks package for an additional £20 per person that includes a welcome glass of Prosecco on arrival, half a bottle of red, white or rosé wine and half a bottle of mineral water per person.

There's no better way to celebrate with friends, family or colleagues this year than in The Vaults at Tuttons.

Minimum numbers and booking time slots apply. All guests must dine from one of our Christmas Menus. £10 per person deposit required to confirm your booking. Royal Christmas Menu is only available in The Vaults.

To enquire about Private Dining this Christmas call our reservations team on **0207 632 2081** or email **tuttons@nightcapplc.com**

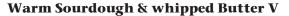




Royal Christmas Menu £60pp



Canapes served to table



Creamed Celeriac soup, Crumbled roasted chestnuts, truffle oil & fresh chive VG/NGC

Duck, pork and port terrine Apricot and stem ginger chutney toasted sourdough

Clementine & Whiskey Cured Salmon gravadlax Whipped Crème Fraiche, crispy lilliput capers, cucumber NGC

Prawn cocktail Avocado, shredded baby gem, cucumber, Marie rose NGC

Roast Turkey wrapped in bacon with sage, onion and sausage meat stuffing

Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage, brussel sprouts, pigs in blankets & a rich gravy

> **Wild mushroom & Masala Risotto** Fresh arugula, minced black truffles & parmesan crisp V/NGC

Roasted Sirloin of beef

Baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage, brussels sprouts, pigs in blankets with a rich gravy & Yorkshire pudding

Roasted fillet of Salmon

Herbed Peperonata, confit baby potatoes & olive tapenade dressing NGC

Stuffed Acorn Squash

Wild rice, mushrooms, sauteed spinach, red pepper dressing, pomegranate & toasted pumpkin seeds VG/NGC

Individual Christmas pudding Fruits of the Forest compote, and Brandy custard





White & Dark chocolate Brownie Rich chocolate sauce Chantilly cream V/NGC

Cranberry & White Chocolate Crème Brulee Whipped butter shortbread V

English cheese board

A selection of bread crisps & biscuits, celery, apricot & stem ginger chutney



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