

# 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



## Welcome to The Vaults at Tuttons Covent Garden.




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**

**Tuttons**  
COVENT GARDEN

# Royal Christmas Menu

£60pp

## Canapes served to table

### 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

#### Prawn cocktail

Avocado, shredded baby gem, cucumber, Marie rose NGC

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## 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

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## 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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