

## FESTIVE DINING

Celebrate the winter season in Chelsea, where magical lights, festive feasts, and cherished moments with loved ones await. It's the perfect place to pop champagne and create lasting memories with your nearest and dearest.

If you're a group of 8 or more, hire one of our private spaces for a stylish Christmas celebration with your friends, family or colleagues.

### STANDARD PACKAGE

2 COURSES & COFFEE - £70 PER PERSON

3 COURSES & COFFEE - £85 PER PERSON

### SILVER PACKAGE

2 COURSES, 1/2 BOTTLE OF WINE & COFFEE - £85 PER PERSON

3 COURSES, 1/2 BOTTLE OF WINE & COFFEE - £100 PER PERSON

### GOLD PACKAGE

2 COURSES, FLUTE OF CHAMPAGNE, 1/2 BOTTLE OF WINE & COFFEE - £100 PER PERSON

3 COURSES, FLUTE OF CHAMPAGNE, 1/2 BOTTLE OF WINE & COFFEE - £115 PER PERSON

*Festive dining available from Saturday 23rd November until Tuesday 31st December 2024 for lunch.*

### SAMPLE MENU

#### STARTERS

##### BEEF TARTARE

truffle mayo, chives and olive crostini

##### ORANGE & SCALLOP SASHIMI

plum, radicchio, orange and fennel salad, orange dressing

##### WILD MUSHROOM CROQUETTES

chilli jam, taragon mayo (v)

##### BEETROOT CURED SALMON

avocado puree, fennel, orange, herb oil

#### MAINS

##### PAN SEARED SALMON

confit tomatoes, heritage carrots, dill beurre blanc

##### BEEF FILLET

celeriac puree, cavolo nero, roasted shallots, red wine jus

##### TURKEY

glazed baby carrots, parsnip puree, winter greens, turkey jus

##### PUMPKIN RISOTTO

roasted squash, aged parmesan veloute, herb oil (v)

#### DESSERTS

##### CHRISTMAS PUDDING

brandy sauce (v)

##### PEAR TARTE-TATIN

vanilla ice cream (v)

##### VEGAN CHOCOLATE RASPBERRY TART

raspberry sorbet (pb)

##### DARK CHOCOLATE MARQUISE

blood orange sorbet (v)

##### BRITISH CHEESEBOARD

apple and raisin chutney, crackers (+£10 supplement)

##### TEA, COFFEE AND MINCE PIES

*Christmas crackers available upon request*

11  
CADOGAN  
GARDENS  
CHELSEA

HANNS'  
BAR & GRILL

