



HYATT REGENCY™

LONDON BLACKFRIARS

FESTIVE DINNER
MENU

November - December 2023



Welcome to our First Christmas!

Whether you're joining us for an intimate dinner, work do, or a grand holiday party, our festive menu caters to all tastes and preferences, making your Festive celebration truly exceptional.

Our talented chefs have carefully crafted a menu that features the finest seasonal ingredients, ensuring each dish is a masterpiece of flavor and presentation. From the first sip of mulled wine to the last bite of our sumptuous Christmas Pudding with Brandy sauce, every moment spent with us will be filled with wonder and delight.

3-COURSE £69 PP | 4-COURSE £79 PP

STARTERS

Severn & Wye Smoked Salmon, Crème Fraiche, Roasted Beets, Soda Bread
Pork Terrine, Glazed Apple, Sourdough Bread
Prawn Cocktail, Avocado, Pink Grapefruit
Steak Tartare, Pickled Shallot, Quail Egg, Oscietra Caviar
Heritage Beetroot, Vegan Mozzarella, Fig, Bitter Leaf and Pine Nuts, Aged Balsamic (PB)

HOT APPETISERS

Searred Scallop, Burnt Lemon, Sea Vegetables, Seaweed Butter
Chinese 5 Spice Green Asparagus Tempura (PB)
Salted Atlantic Cod Croquettes, Old Bay Mayo
White Onion Velouté, Mushroom Croquettes, Truffle (PB)
Celeriac Velouté, King Oyster Mushroom, Tarragon (PB)

SORBET + £3.50 per person

Winter Raspberry
Champagne



MAIN COURSE

Baked Stone Bass, Potato Confit, Caper & Lemon Butter Sauce

Butter Roasted Cod, Bottarga, Samphire, Beurre Blanc Sauce

Slow Cooked Short Rib, Burnt Leek, Sticky Bourbon Sauce

Hereford 30 Day Dry Aged Fillet Steak, Potato Mousseline, Wild Mushroom Sauce

Cornfed Chicken Leg Roulade, Mushroom Stuffing, Sprout Leaves, Port Wine Sauce

Norfolk Turkey Breast & Leg Roulade with Sage, Pumpkin Mash, Chestnut Jus

Twice Baked Leek Tart, Artichoke Puree, Pine Nut Dressing (PB)

Roasted Artichoke, Smoked Celeriac, Almond Gnocchi, Watercress (PB)

DESSERT

Plant Based Chocolate Brownie, Salted Caramel Ice Cream (PB)

Coconut Parfait, Roasted Pineapple, Vanilla, Almond (PB)

Baked Vanilla Cheesecake, Blueberry Compote, Lemon

Christmas Pudding, Brandy Sauce

Traditional Yule Log, Gingerbread Ice-cream

Pecan Upside Down Cake, Salted Caramel, Clotted Ice Cream



LONDON BLACKFRIARS

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