



les 110 de TAILLEVENT
LONDON

Christmas set menu

3 courses - £98

Starter

BLOODY MARY CURED LOCH DUART SALMON (V)

Celery and horseradish, squid ink tuille

or

ROASTED CHESTNUT AND SAGE VELOUTÉ

Jersey milk, winter truffle

or

ROASTED SCALLOP

Lime, dashi emulsion, shiso

Main

BRAISED BEEF CHEEK

Bourguignon, pomme puree, red wine jus

or

ROASTED BLACK LEG CHICKEN

Stuffed leg jamborette, creamed sprouts with bacon, pomme dauphine roasting juices

or

PUMPKIN AGNALOTTI

Sage and chestnut, brown butter

or

HERB CRUSTED COD "FORESTIERE"

Confit potatoes, lemon and caper

Dessert

CHRISTMAS PUDDING

Brandy crème anglaise

or

CHOCOLATE CARAMEL PAVE

Jersey milk sorbet

or

COLSTON BASSET STILTON AND ECCLES CAKES

or

SELECTION OF SEASONAL SORBETS

V – Vegetarian



les 110 de TAILLEVENT
LONDON

Christmas set menu

4 courses - £138

Starter

BLOODY MARY CURED LOCH DUART SALMON (V)

Celery and horseradish, squid ink tuille

or

ROASTED CHESTNUT AND SAGE VELOUTÉ

Jersey milk, winter truffle

or

ROASTED SCALLOP

Lime, dashi emulsion, shiso

Middle

LINGUINE

Truffles, cream and pecorino

or

NATIVE LOBSTER

Saffron pearl barley, bisque

or

SOUFFLÉ SUISSE (V)

(black winter truffle supplement £10)

Main

ROST VENISON LOIN

Potato rosti, caramelised beetroot, cranberry jus

or

ROASTED BLACK LEG CHICKEN

Stuffed leg jamborette, creamed sprouts with bacon, pomme dauphine roasting juices

or

SALT BAKED CELERIAC (V)

Roasted baby vegetables, ajo blanco, herb oil

or

HERB CRUSTED COD "FORESTIERE"

Confit potatoes, lemon and caper

Dessert

CHRISTMAS PUDDING

Brandy crème anglaise

or

CHOCOLATE CARAMEL PAVE

Jersey milk sorbet

or

COLSTON BASSET STILTON AND ECCLES CAKES

or

SELECTION OF SEASONAL SORBETS



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Christmas menu extras

Grazing options

(7 days notice)

ROASTED 5 BONE RIB OF 28 DAY AGED LONG HORN BEEF

Beef dripping Yorkshire pudding red wine jus

(serves 18-20 people) £720

GLOCHESTER OLD SPOT PORCHETTA

Pink Lady apple sauce vin jaune

(serves 12-14 people) £450

SEASONAL GAME PLATTER

£42 per person

Canapes £5

Crab tartelette, brown crab cream

Gougère, Comté cream, pecorino

Cashew nut hummus, wild rice cracker

Beef tartare, confit egg yolk, toast

Spanakopita, pickled walnut ketchup

Bloody Mary shot, cayenne shrimp

Bloody Mary cured salmon, celery and horseradish

Sides

Brussel sprouts with bacon and ponzu £9

Roasted king Edward potatoes, confit garlic, rosemary salt £10

Broccoli and hollandaise £9

Oysters and condiments

Maldon rocks £4 ea

Colchester natives £5.20 ea

Caviar, bellinis all condiments

Sturia prestige oscietra 30g £220

Cheese selection

£16/ 3pc or £25/ 5pc

Vacherin mont d'or

Truffled brie de meaux

Eppoise

Lancashire bomb

Colston bassett stilton

Mince pies with te and coffee £6.5

Tea/ Coffee and Petit Fours £6.5