The Velvet Crab

Christmas Eve Menu

24 DECEMBER 2026

Upon Arrival

A little temptation to start the festivities.

Catharsis Crémant de Bourgogne Brut Rosé · NV

Chardonnay, Pinot Noir, Gamay

SOUP

SHELLFISH BISQUE "CREOLE"

Rich, indulgent, with a little New Orleans soul.

or

SUGAR PUMPKIN VELOUTÉ

Silky, gently sweet, and made for a winter's evening.

Accompanying wine · Muscadet Sèvre et Maine sur Lie · 2025

Melon de Bourgogne

TO START

OYSTERS ROCKEFELLER

A New Orleans classic. Rich and unapologetically indulgent.

or

WINTER SALAD

Escarole, fennel, orange and candied walnuts. A bright little interlude.

Accompanying wine · Vauligneau Chablis 1er Cru · 2024

Chardonnay

THE MAIN EVENT

THE LOUISIANA

Atlantic shrimp, Welsh mussels, Scottish langoustines, French clams, Cromer crab and half an American lobster. Gently steamed, drenched in Cajun Fire. Sleeves up!

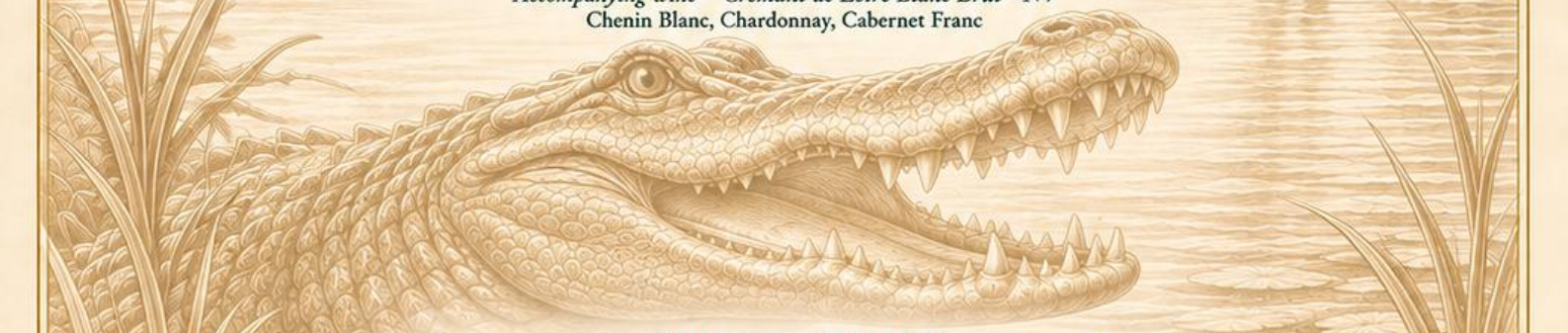
or

LOBSTER "NAPOLEON"

Poached lobster tails, garlic-buttered spinach and a whisper of absinthe, wrapped in crêpe and golden puff pastry. Sweet potato purée, Cajun butter.

Accompanying wine · Crémant de Loire Blanc Brut · NV

Chenin Blanc, Chardonnay, Cabernet Franc



A SWEET FINISH

BANANAS FOSTER

Bananas, bourbon and crème brûlée. A little New Orleans mischief.

or

SOUTHERN PECAN PIE

Rich, buttery pecans in a golden pastry crust. Served warm with vanilla cream.

Accompanying wine · Triana Pedro Ximénez · NV

Pedro Ximénez

£100 per person | £150 with accompanying wines

Pre-order only · Please select one dish from each course

Vegetarian alternative to The Louisiana available by prior arrangement.