

CHRISTMAS

Buffet Dinner Menu

Celebrate the season with a festive spread
made for sharing and savouring.

FESTIVE SEASONAL SALADS

Roasted Pumpkin, Pomegranate & Feta Salad (V, GF)

Roasted butternut squash with baby spinach, creamy feta, pomegranate seeds and toasted pumpkin seeds, finished with a maple-balsamic dressing.

Allergens: Milk, Mustard

Heritage Beetroot, Blood Orange & Walnut Salad (VG, GF)

Heritage beetroot with orange blood, toasted walnuts, rocket and pomegranate, finished with a orange & EVO dressing.

Allergens: Nuts, Sulphites

Smoked Salmon & Dill Potato Salad (GF)

Tender baby potatoes with Scottish smoked salmon, capers, fresh dill and lemon crème fraiche.

Allergens: Fish, Milk

SEASONAL ACCOMPANIMENTS

Rosemary & Garlic Roast Potatoes (VG, GF)

Crispy golden potatoes roasted with garlic, rosemary, sea salt and extra virgin olive oil.

Allergens: None

Maple & Thyme Glazed Root Vegetables (VG, GF)

Roasted heritage carrots and parsnips glazed with maple, fresh thyme and cracked black pepper.

Allergens: None

Brussels Sprouts with Chestnuts, Cranberries & Crispy Shallots (VG)

Roasted Brussels sprouts tossed with chestnuts, dried cranberries and crispy shallots, finished with a light balsamic glaze.

Allergens: Sulphites

MAIN COURSES

Traditional Roast Turkey with Festive Trimmings

Succulent roast turkey served with sage & onion stuffing, pigs in blankets, cranberry sauce and rich turkey gravy.

Allergens: Gluten, Milk, Sulphites, Mustard

Roasted Salmon with Lemon, Dill & Champagne Cream Sauce

Oven-roasted salmon fillet with fresh dill, lemon and a delicate champagne cream sauce.

Allergens: Fish, Milk, Sulphites

Slow-Braised Beef Short Rib

Tender beef short rib slow-cooked in red wine with shallots, carrots, mushrooms and fresh herbs, served with a rich red wine jus.

Allergens: Sulphites, Celery

Truffle Cacio e Pepe Rigatoni (V)

Rigatoni tossed in a silky Pecorino and Parmesan sauce with cracked black pepper and black truffle, finished with shaved Parmesan.

Allergens: Gluten, Milk, Eggs

FESTIVE DESSERTS

Plum & Almond Tart

Buttery pastry filled with almond frangipane and seasonal plums, finished with toasted almonds.

Allergens: Gluten, Eggs, Milk, Nuts

Cappuccino Cheesecake

Creamy coffee cheesecake with a delicate biscuit base and a light dusting of cocoa.

Allergens: Gluten, Milk, Eggs

Traditional Mince Pie

Classic festive mince pie filled with spiced dried fruit and citrus.

Allergens: Gluten, Milk, Eggs, Sulphites

Fresh Seasonal Fruit Salad (VG, GF)

A refreshing selection of seasonal fruits, finished with fresh mint and a light citrus dressing.

Allergens: None

Vegan & gluten-free options available on request.

MERCURE
HOTELS

Mercure London Earls Court

Barnaby's
kitchen & lounge

CHRISTMAS

Festive Plated Menu

A beautifully curated 3-course menu
perfect for your Christmas celebrations.

FESTIVE STARTERS

Brandade, Baby Prawn, Lemon & Parsley Parfait

A delicate brandade and baby prawn parfait layered with whipped mascarpone, charred lemon gel and fragrant dill oil, served with crisp focaccia.

Allergens: Fish, Crustaceans,
Milk, Gluten, Eggs

Winter Warm Vegetable Quiche (V)

A warm seasonal vegetable quiche with roasted winter vegetables, mature cheese and fresh herbs, finished with aged balsamic and delicate micro herbs.

Allergens: Gluten, Eggs,
Milk, Sulphites

Christmas Vegetable Tartare (VG, GF)

Finely diced seasonal winter vegetables and avocado, dressed with fresh lemon and herbs, finished with aromatic herb oil and pomegranate seeds.

Allergens: None

FESTIVE MAIN COURSES

Turkey Roulade with Sage & Onion Stuffing

Tender turkey breast roulade filled with traditional sage and onion stuffing, served with rosemary potatoes, roasted winter vegetables and rich cranberry gravy.

Allergens: Gluten, Milk, Celery, Sulphites

Beef Fillet Mignon

Perfectly cooked beef fillet served with truffle potato purée, roasted shallots, honey-glazed heritage carrots, winter greens and a rich red wine beef jus.

Allergens: Milk, Sulphites, Eggs,
Soya, Celery, Mustard

Pan-Seared Salmon Fillet

Crisp-skinned salmon fillet served with crushed rosemary potatoes, buttered winter greens, roasted Brussels sprouts and a delicate lemon and dill beurre blanc.

Allergens: Fish, Milk

Beetroot & Chestnut Wellington (VG)

Golden pastry Wellington filled with roasted beetroot, chestnuts, and festive herbs, served with rosemary potatoes, seasonal winter vegetables and rich vegan gravy.

Allergens: Gluten, Soya, Celery

FESTIVE DESSERTS

Champagne & Winter Berry Mousse

Light champagne mousse layered with winter berry compote, finished with raspberry gel and delicate festive chocolate decoration.

Allergens: Milk, Eggs, Sulphites

Dark Chocolate, Coconut & Mandarin Tart

Rich dark chocolate and coconut ganache in a crisp pastry shell, finished with mandarin gel, fresh citrus and chocolate curls.

Allergens: Gluten, Eggs, Milk, Soya

Festive Truffle Chocolate Cake (VG, GF)

Decadent dark chocolate cake with a subtle black truffle aroma, finished with silky chocolate ganache, seasonal berries and festive chocolate decoration.

Allergens: Soya

VG – Vegan | V – Vegetarian | GF – Gluten Free

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