

## STARTER

*Please select one starter for your entire party from the below*

### Scottish Smoked Balik Salmon and Salmon Rilette Bonbon

Citrus and herb cream, trout roe, beetroot salad, pickled cucumber and dill oil  
DAIRY|FISH| SULPHUR DIOXIDE

### Seafood Salad with Fresh Corn, Lime and Ginger Sorbet

Green "Leche de Tigre" dressing, Aji panca, purée, crispy corn and coriander cress  
FISH|CRUSTACEANS|MOLLUSCS|CELERY|SULPHUR DIOXIDE

### Gressingham Duck and Corn Fed Chicken Liver Parfait

Late harvest white wine glaze, quince and endive leaves with toasted brioche bread  
DAIRY|EGG|GLUTEN| SULPHUR DIOXIDE

### Wiltshire Ham Hock and Vegetable Terrine with Truffle

Apple walnut ketchup, Winter salad and bread cracker  
DAIRY|EGG|GLUTEN| SULPHUR DIOXIDE

### Hand-dive Scallops Crudo and Dressed Cornish Crab

Imperial caviar, cucumber aguachile, granny smith apple, marigold  
FISH|EGG|CRUSTACEANS|MOLLUSCS|CELERY|SULPHUR DIOXIDE

### Wagyu Beef Tartare

Cured egg yolk, bone marrow crumble, chives, soy reduction, pickled baby onions,  
potato chips  
EGG|GLUTEN|SOY|CELERY|SULPHUR DIOXIDE

### Citrus-Glazed Native Scottish Lobster and Oscietra Caviar

Lobster rilette, yellow carrot purée with cardamom and avocado  
FISH|CRUSTACEANS|DAIRY|EGG|CELERY|SULPHUR DIOXIDE



MANDARIN ORIENTAL  
HYDE PARK LONDON

EVENTS MENU  
FESTIVE 2025 | 2026

## INTERMEDIATE

*Please select one intermediate for your entire party from the below*

Baked Hand-Dive Scottish Scallop

Seaweed butter crust, celeriac, bergamot

DAIRY|EGG|GLUTEN|CELERY|MOLLUSCS|SULPHUR DIOXIDE

Short Rib Ragout & Black Truffle Choux

Aged Comté and soubise cream, black truffle jus

DAIRY|EGG|GLUTEN|CELERY|SULPHUR DIOXIDE

Native Lobster and Cornish Crab Ravioli

Trout roe, Aquitaine caviar, bisque sauce

FISH|CRUSTACEANS|MOLLUSCS|EGG|DAIRY|GLUTEN|CELERY|SULPHUR DIOXIDE

15% service charge will apply

## MAIN COURSE

*Please select one main course for your entire party from the below*

### Cornish Stone Bass Fillet and Herb White Wine Sauce

Caramelised parsley root purée, purple sprouting, smoked potato fondant  
FISH| DAIRY|GLUTEN|CELERY|SULPHUR DIOXIDE

### Pan roasted Scottish Salmon Fillet and Rouille

Bouillabaisse sauce, saffron Parisienne potatoes and samphire, steamed brassica  
FISH| DAIRY|GLUTEN|EGG|CELERY|SULPHUR DIOXIDE

### Traditional Roasted Bronze Turkey with Chestnut and Sage Stuffing

Roasted potatoes with Brussel sprouts, glazed carrots, parsnip purée, chipolata sausages wrapped in bacon and gravy.  
DAIRY|GLUTEN|EGG|CELERY|SULPHUR DIOXIDE

### Cotswold Corn Fed Chicken Supreme and Porcini Mushroom

Seared polenta, tarragon chicken jus, sunchoke purée, Winter black truffle  
DAIRY|GLUTEN|CELERY|SULPHUR DIOXIDE

### Salt Marsh Rump of Lamb and Confit Shoulder Cabbage

Chestnut and parsnip purée, rainbow baby carrots, fondant potato and mint jus  
DAIRY|GLUTEN|EGG|CELERY|SULPHUR DIOXIDE

### Slowed Cooked Hereford Beef Cheek

Potato purée, Roscoff onion, king oyster mushroom, bone marrow and herb crumble, cavolo nero  
DAIRY|GLUTEN|CELERY|SULPHUR DIOXIDE

### Muscade de Provence Pumpkin Risotto with Caramelized Ash Goat Cheese (V)

Cucumber, cranberries salsa with aged Parmesan and pumpkin seeds  
DAIRY|CELERY|SULPHUR DIOXIDE

### Cornish Wild Sea Bass Fillet and Gewurztraminer Caviar Sauce

Seaweed and potato terrine with leek and sea herbs fondue  
DAIRY|FISH|CELERY|SULPHUR DIOXIDE

### Merryfield Duck Breast

Potato Anna with confit duck leg, red cabbage gel, Swiss chard, griotte gastrique sauce DAIRY|CELERY|SULPHUR DIOXIDE

### Hereford Beef Wellington and Black Winter Truffle Mash Potato

Cauliflower mushrooms, foie gras escalope, red wine jus  
DAIRY|CELERY|SULPHUR DIOXIDE

15% service charge will apply

**PRE-DESSERT**

*Please select one pre-dessert for your entire party from the below*

**Pear Sorbet**

Calvados granita, hazelnut tuille  
DAIRY|EGG|GLUTEN|SULPHUR DIOXIDE

**Jivara Chocolate Cremeux**

Passion sorbet, chocolate feathers  
DAIRY|SULPHUR DIOXIDE

**White Rum Infused Pineapple Cake and Lime**

Coconut sorbet  
GLUTEN|EGG|DAIRY|SULPHUR DIOXIDE

## DESSERT

*Please select one dessert for your entire party from the below*

### Sticky Toffee Christmas Pudding

Brandy caramel sauce, Tahitian vanilla ice cream  
DAIRY|EGG|GLUTEN|NUTS|SULPHUR DIOXIDE

### Warm Chocolate Soufflé Tart

Confit orange compote, tonka bean ice cream  
DAIRY|EGG|GLUTEN|SOY|SULPHUR DIOXIDE

### Apple Tarte Fine

Dulce de Leche ice cream, Tahitian vanilla Chantilly  
DAIRY|EGG|GLUTEN|SULPHUR DIOXIDE

### Banoffee Pie

Caramel sauce, banana ice cream  
DAIRY|EGG|GLUTEN|SOY|NUTS|SULPHUR DIOXIDE

### Citrus Eton Mess

Marron glacé and pistachio ice cream, clementine coulis  
DAIRY|EGG|GLUTEN|NUTS||SULPHUR DIOXIDE

### Vacherin with Confit of Pineapple

Yuzu sorbet, makrut caviar  
DAIRY|EGG|GLUTEN|SULPHUR DIOXIDE

### Praline Profiterole Trio

Hazelnut praline diplomate, macerated plums and salted caramel ice cream  
DAIRY|EGG|GLUTEN|NUTS|SULPHUR DIOXIDE

### Orange and Millot Chocolate Cake (VG/ GF)

Yogurt sorbet  
NUTS|SULPHUR DIOXIDE

## TEA, COFFEE AND PETIT FOURS