

l'oscar

LONDON

Throughout the Festive Season, world-class musicians and entertainers elevate the atmosphere in The Baptist Bar & Grill, while Executive Chef Tony Fleming celebrates fresh and seasonal fare in his joyful festive menus. Join us for an unforgettable Christmas and New Year.

Dates		The Baptist Grill Christmas offers
24 TH December	Dinner 18:00-22:20	<u>À La Carte Seafood Menu</u>
25 TH December	Lunch 12:00-14:30	<u>3 Course Christmas Lunch Menu</u> – £120 per person <i>Cocktails and snacks in the bar</i>
25 TH December	Dinner 18:00 - 22:30	<u>3 Course Christmas Dinner Menu</u> – £120 per person <i>Cocktails and snacks in the bar</i>
26 TH December	Boxing Day Brunch	<u>Brunch À La Carte Menu</u> 1 ST Seating (12:00 - 14:00) 2 ND Seating (15:00 - 17:00)
31 ST December	Dinner 18:00 - 20:00	<u>New Year's Eve Tasting Menu</u> – £120 per person <i>Cocktails and snacks in the bar</i>
1 ST January	New Year's Day Brunch	<u>New Year's Day Brunch À La Carte Menu</u> 1 ST Seating (12:00 - 14:00) 2 ND Seating (15:00 - 17:00)

Dates		Café L'oscar Christmas offers
25 TH December	Lunch 12:00-14:30 Dinner 18:00-22:20	<u>3 Course Christmas Lunch & Dinner Menu</u> – £95 per person <i>Truffle cream cheese shortbreads and arrival cocktail</i>

Please note; The Baptist Bar & Grill is closed from 27-30 December.

THE BAPTIST

GRILL

BAPTIST GRILL – CHRISTMAS SET LUNCH

Two course £35 / Three Course £45

Warm Stilton Gougerés

STARTERS

Duck and shitake ravioli, creamed cabbage, smoked red wine
Endives and dandelion, mulled wine pear, candied walnuts, Colston Basset Stilton
Cornish crab, smoked salmon, caviar, warm pancakes, pickled cucumber sauce

MAINS

Roast pheasant, black lentils, port apple puree, lavender potato hash
Roast Gigha halibut, braised oxtail, aniseed, salsify, parsnips, creamed sprouts
Chestnut and cep pithivier, roast swede, mushroom bouillon

DESSERTS

Pedro Ximenez trifle, vanilla foam, caramelised puffed rice
Chestnut cheesecake, Christmas pudding ice cream
Colston Basset Stilton, plum preserve

Tea, coffee and water included

If you have a food allergy or intolerance, please speak to a member of our team before ordering.

THE BAPTIST

BAR

BAPTIST BAR – FESTIVE SNACK MENU

Cornish crab, smoked salmon, caviar, warm pancakes £12

Fried turkey sandwiches, cranberry relish, red cabbage slaw £12

Warm Stilton Gougères (v) £8

Venison kofte, smoked yoghurt, cranberry molasses £12

Porthilly oysters £3 each

Smoked ham croquettes, pease pudding £8

Brandy cream doughnuts, pear caramel £8

If you have a food allergy or intolerance, please speak to a member of our team before ordering.

THE BAPTIST

GRILL

CHRISTMAS EVE – BAPTIST GRILL SEAFOOD MENU

Live music in Baptist Bar from 4pm

- Six Porthilly oysters, natural or fried with nduja £18
- Coronation crab salad, gem lettuce, mango, pickled lime £14
- Roast Orkney scallops, cuttlefish and cucumber fregola £18
- Octopus carpaccio, watermelon, sea herbs, green olive dressing £14
- Red mullet soup, saffron, gruyère cheese £12
- Coal roasted beetroot salad, pink grapefruit, rose yoghurt £10

MAINS

- Roast Gigha halibut, braised oxtail, aniseed, salsify, parsnips, creamed sprouts £28
 - Dover sole, preserved lemon, capers, parsley £POA
 - Cod, creamed celeriac, green apple, hazelnuts, sage dressing £25
 - Spiced mussel and smoked haddock pie, spring onion, quail eggs £20
- Whole flame grilled turbot, heritage carrots and potatoes, buttered greens, seaweed hollandaise (for two) £75
- Chestnut and cep pithivier, roast swede, mushroom bouillon £18

DESSERTS

- Mint chocolate fondant, milk ice cream £10
- Pedro Ximenez trifle, vanilla foam, caramelised puffed rice £9
- Chestnut cheesecake, Christmas pudding ice cream £8
- Dulcey chocolate parfait, passion fruit and mango, candied almonds £9
- Mincemeat custard tart, cinnamon ice cream £9
- Cheeseboard, plum preserve, oat crackers, lavosh £14

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THE BAPTIST

GRILL

CHRISTMAS DAY – BAPTIST GRILL

£120 (Lunch and Dinner)

Arrival cocktail, snacks and live music in Baptist Bar 12-5pm

Warm Stilton Gougerés

Smoked middle-white croquettes, parsley, pease pudding

STARTERS

Cornish crab, smoked salmon, caviar, warm pancakes, pickled cucumber sauce

Goose liver, Chinese five spice, plum preserve, toast

Jerusalem artichoke cream, truffle and Comte toasties

MAINS

Norfolk Bronze turkey, apricot and cep farce, celeriac, Brussels, fondant potatoes

Roast Gigha halibut, braised oxtail, aniseed, salsify, parsnips, creamed sprouts

Chestnut and cep pithivier, roast swede, mushroom bouillon

DESSERTS

Christmas pudding, brandy sauce

Chocolate cadeaux, clementine sorbet

Colston Basset Stilton, plum preserve

Tea, coffee and spiced caramel chocolates

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café l'oscar

CHRISTMAS DAY – CAFÉ L'OSCAR

£95 (Lunch and Dinner)

Truffle cream cheese shortbreads and arrival cocktail

STARTERS

Cornish crab, smoked salmon, caviar, warm pancakes, pickled cucumber sauce

Iberico bellota ham, pickled charentais melon, basil

Terrine of goose and wild duck, pickled walnuts, mandarin jelly

Jerusalem artichoke soup, hazelnut praline

MAINS

Norfolk Bronze turkey, apricot and cep farce, celeriac, Brussels, fondant potatoes

Roast striploin of Cumbrian beef, red wine, chantenay carrots, braised cabbage

Grilled Cornish lemon sole, heritage potatoes and carrots, hollandaise sauce

Chestnut tartlet, mushrooms and spinach, roast ceps, swede puree

DESSERTS

Christmas pudding, brandy sauce

Chocolate and orange gâteaux, praline cream

Custard and mincemeat tart

Colston Basset Stilton, plum preserve

Tea, coffee and truffles

If you have a food allergy or intolerance, please speak to a member of our team before ordering.

THE BAPTIST

GRILL

BOXING DAY BRUNCH – BAPTIST GRILL 12PM-5PM

STARTERS

Curried smoked haddock soup, quail eggs and almonds £10

Six Porthilly oysters, shallot vinegar £18

Welsh rarebit, sourdough, tomato salad £8

Iberico bellota ham, pickled charentais melon, basil £12

Smoked eel cressonaire salad, soft boiled duck egg £12

EGGS

Ox cheek benedict, sriracha, béarnaise £8 / £15

Duck confit hash and fried egg, pickled mushrooms £16

Smoked salmon and chive omelette, herb salad £15

MAINS

Roast ham glazed, cranberry molasses from the carving trolley £24

Aged Cumbrian ribeye, fried eggs, hash potatoes, tomato jam £35

Sweetcorn agnolotti, pickled onions, basil, girolles £18

Chestnut and cep pie, roast swede, mushroom bouillon £ 18

Grilled Cornish lemon sole, steamed potatoes, greens, béarnaise sauce £28

DESSERTS

Pedro Ximenez trifle £10

Waffles with yoghurt, honey and macadamia nuts £8

Prune sticky toffee pudding, vanilla ice cream £9

Chocolate and orange gâteaux, praline ice-cream £9

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THE BAPTIST

GRILL

NEW YEAR'S EVE – BAPTIST GRILL £120

LIVE ENTERTAINMENT 8PM-1AM

Arrival cocktails and snacks.

Fried lamb shoulder, salsa rossa / Aged Comte gougères

FIRST

Duck, quail and langoustine terrine, leek vinaigrette

or

Coal roasted beetroot salad, hazelnuts, date, rose yoghurt

SECOND

Warm smoked cod mousse, braised cuttlefish

or

Sweet potato agnolotti, trompette mushroom, sea beet

THIRD

Aged Cumbrian beef ribeye from the carving trolley, braised onions and beef cheeks

or

Roast Cornish turbot, red mullet sauce, saffron leeks

or

Barbequed celeriac, smoked egg yolk, purple broccoli

FOURTH

Passion fruit and dark chocolate délice, coconut crèmeux, passion fruit and banana sorbet

or

Cheeseboard, plum preserve, oat crackers, lavosh

Tea, coffee and chocolates

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THE BAPTIST

GRILL

NEW YEAR'S DAY BRUNCH À LA CARTE – BAPTIST GRILL EGGNOG PARTY AND ENTERTAINMENT

STARTERS

Curried smoked haddock soup, quail eggs and almonds £10

Six Porthilly oysters, shallot vinegar £18

Welsh rarebit, sourdough, tomato salad £8

Iberico bellota ham, pickled charentais melon, basil £12

Smoked eel cressonaire salad, soft boiled duck egg £12

EGGS

Ox cheek benedict, sriracha, béarnaise £8 / £15

Duck confit hash and fried egg, pickled mushrooms £16

Smoked salmon and chive omelette, herb salad £15

MAINS

Roast ham glazed, cranberry molasses from the carving trolley £24

Aged Cumbrian ribeye, fried eggs, hash potatoes, tomato jam £35

Sweetcorn agnolotti, pickled onions, basil, girolles £18

Chestnut and cep pie, roast swede, mushroom bouillon £18

Grilled Cornish lemon sole, steamed potatoes, greens, béarnaise sauce £28

DESSERTS

Pedro Ximenez trifle £10

Waffles with yoghurt, honey and macadamia nuts £8

Prune sticky toffee pudding, vanilla ice cream £9

Chocolate and orange gâteaux, praline ice-cream £9

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