

Suze in Mayfair

CHRISTMAS 2 0 1 1

STARTERS

~ Soup of the day

- Terrine of foie gras with onion marmalade and toasted brioche
- Manuka smoked salmon salad with beetroot and horseradish relish
- Gnocchi with roasted red pepper, diced pumpkin and creamy basil sauce (v)
- Gratin of prawns, haddock and crab in béchamel sauce

MAINS

- New Zealand lamb rump with sweet potato puree, sauté spinach and merlot jus
- Confit of duck leg with sweetheart cabbage, cannellini beans and port sauce
 - Roast turkey with seasonal vegetables, roasted potatoes, cranberry relish and stuffing
 - Wild mushroom risotto, with aged parmesan, garlic & parsley (v)
- Fillet of seabass with vegetable nage, white wine and lemon sauce

DESSERTS

- Suze New Zealand Pavlova with roasted seasonal fruits
 - Christmas pudding with brandy cream
- Apple and pear crumble with calvados crème fraiche
- Chocolate walnut brownie cake with vanilla ice cream and chocolate sauce
- Spiced crème brulee with sultanas and stem ginger cookie
 - or
 - Cheese board with quince paste and biscuits

COFFEE

£30.00 per person plus 12.5% service

The 3 course and coffee menu is priced at £30.00 per head.

Our house wines start from £16.20 per bottle.

A 12.5% service charge will be added to your final bill.

In order to secure your booking a £10.00 per head deposit is required. The deposit amount will be deducted from your final bill on the date of your booking.

Should you cancel your booking 7 days prior to the date your deposit is non-refundable.

We require lunch bookings to vacate the restaurant 1 hour before the evening bookings.



Ask Winston for any further information

Watch the action at Suze for the RWC final

<http://www.youtube.com/watch?v=0OdrCMpdLb8>

41 North Audley Street, Mayfair, London W1K 6ZP
P 020 7491 3237 F 020 7495 3806 suze@suzelnmayfair.com www.suzelnmayfair.com