ANAÏS

FESTIVE À LA CARTE MENU

24, 25 & 26 December 2026

Smoked Scottish Salmon & Cured Salted Roe

Alaskan King Crab, Melba Toast, Horseradish Emulsion

24

Velouté of Leek & Potato

Poached Gillardeau Oyster,
Oscietre Caviar Chantilly, Snipped Chives

22

The Ultimate Traditional Roast Turkey

Roasted Barrel Potatoes, Brussel Sprouts, Buttered Swede, Young Carrots,
Caramelised Parsnips Trimmings, Chestnut Stuffing, Cocktail Sausage,
Homemade Cranberry & Bread Sauces with Giblet Gravy

55

Christmas Plum Pudding

Victorian Winter Spices, Seasonal Dried Vine Fruit,
Brandy & Vanilla Custard Sauce

18

Festive Mince Pies

Churned Rum Butter

8

SAVOUR THE SEASON

Prices are in Euro and are inclusive of taxes.
Our menu items may contain allergens. For any allergies or special dietary requirements, please inform a member of our team when placing your order.