THE BILTMORE MAYFAIR

# Christmas
## at The Biltmore

MAYFAIR | 2026



# A Christmas to remember

Celebrate Christmas in the heart of Mayfair through six beautifully considered experiences, from seasonal dining and cocktails to afternoon tea, festive patisserie and our Christmas Day buffet.

## *The festive collection*


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# The Festive Menu

*A seasonal celebration | £65 per person*

## STARTERS

Orkney Scallop, Celeriac and Brown Butter
Apple, hazelnut, crispy leek and Oscietra caviar

Aylesbury Duck and Orange Pate
Onion and tomato fondue tart Tatin

Roasted Butternut Squash Veloute
Chestnut, truffle creme fraiche and toasted pumpkin seeds

## MAIN COURSES

Roast Norfolk Turkey or Prime Beef Tenderloin
Festive trimmings, winter vegetables, cranberry compote and rich jus

Roasted Halibut, Lobster and Winter Vegetables
Potato fondant, salsify, caviar and Champagne sauce

Truffle Celeriac and Wild Mushroom Pithivier
Spinach, roasted roots and truffle Madeira sauce

## THE FINALE

Biltmore Christmas Pudding | Golden Chocolate and Marron Pearl | Pear and Winter Spices



# A fine-cuisine experience

24 DECEMBER 2026 | £185 PER PERSON WITH WINE PAIRINGS

## *The Welcome*

Three signature canapes on arrival | Wild mushroom consomme, winter truffle and Parmesan foam

### STARTERS

Game and Duck en Croute
Pheasant, foie gras, sour cherry, chestnut, pistachio and cranberry

Langoustine, Crab and Scallop
Sea-buckthorn bisque, smoked mussel puree, lemongrass and Beluga caviar

Salt-baked Heritage Beetroot
Horseradish, Lyonnaise onion, wild berries, goat curd mousse and pecan praline

### MAIN COURSES

Rosendale UK Wagyu Beef Tenderloin
Black garlic potato terrine, burnt carrot, salsify and Bordelaise sauce

Cornish Wild Turbot
Lobster tortelloni, fermented Datterini tomato and consomme

Celeriac and Chestnut Risotto
Pickled girolles, whipped goat cheese, brown butter, crispy leek and winter truffle

### DESSERTS

Biltmore Christmas Pudding
Golden Chocolate and Hazelnut Spiral
Blood Orange and Cranberry

A selection of handcrafted festive petit fours

### CHRISTMAS EVE WINE PAIRINGS

One glass of white wine with starters | Gavi di Gavi Rovereto Michele Chiarlo DOCG, Piemonte - Italy 2025
One glass of red wine with the main course | Château Macquin, Saint-Georges-Saint-Emilion - France 2023

# Vegetarian Menu

24 DECEMBER 2026 | £150 PER PERSON



## THE WELCOME

Three signature vegetarian canapés on arrival

## STARTERS

### Salt-baked Heritage Beetroot

Horseradish · Lyonnaise onion · wild berries
Goat's curd mousse · pecan praline

### Wild Mushroom Agnolotti

Jerusalem Artichoque puree, crispy Maitake, parmesan foam and truffle jus

## MAIN COURSES

### Celeriac and Chestnut Risotto

Roasted celeriac · pickled girolles · whipped goat's cheese
Brown butter · crispy leek · winter truffle

### Miso Glazed Aubergine & Black Garlic

Slow cooked Aubergine, puy lentil ragout, black garlic and yuzu emulsion, sesame crisp

## DESSERTS

### Christmas Pudding

Warm Christmas Pudding, Clementine gel, vanilla and almond custard (Vegan)

### Raspberry and Vanilla Verrine

(Vegan, gluten free)

## PETIT FOURS

A selection of handcrafted festive petit fours

## CHRISTMAS EVE WINE PAIRINGS

One glass of white wine with starters | Gavi di Gavi Rovereto Michele Chiarlo DOCG, Piemonte - Italy 2025

One glass of red wine with the main course | Château Macquin, Saint-Georges-Saint-Emilion - France 2023



# The Grand Festive Buffet

*Five live kitchens. One unforgettable celebration.*

£155 with Champagne | £140 without Champagne | Children £75



## CHRISTMAS DAY SITTINGS

| | |
|---|---|
| Lunch | 12:30-2:00 pm \| 2:30-4:00 pm |
| Dinner | 6:00-8:00 pm \| 8:30-10:30 pm |
| | Unlimited Champagne during both lunch and dinner sittings |

## SIGNATURE EXPERIENCES

| | |
|---|---|
| The Oyster Bar | Oysters shucked to order with classic dressings |
| Porchetta Carving | Whole suckling pig with rosemary, fennel and salsa verde |
| The Parmesan Wheel | Fresh pasta finished to order inside Parmigiano |
| The Grand Carvery | Turkey, lamb shoulder, gammon and whole duck |
| The Sweet Room | Chocolate fountain, festive patisserie and Christmas desserts |

## ALSO TO DISCOVER

Grand seafood bar | Mediterranean and Middle Eastern table | Christmas salad garden | British and European cheeses | Beef Wellington and festive accompaniments

FESTIVE AFTERNOON TEA

# A Mayfair ritual, dressed for Christmas



**AVAILABLE FROM**

23 November 2026 - 3 January 2027

12:30 - 17:00

Festive £80 | Children £45 | Sparkling Wine £95

Bottomless Prosecco £110

THE MENU

# Festive Afternoon Tea

## SANDWICHES

### Roast Laurel Farm turkey
Christmas stuffing, cranberry mayo, crisp lettuce, harissa bread

Allergens: gluten, dairy, nuts

### Cured trout
Chive creme fraiche, malted grain bread

Allergens: fish, dairy, gluten, sulphites

### Cucumber and truffle cream cheese
Caraway rye bread

Allergens: dairy, gluten

### Treacle honey gammon
Wholegrain mustard, pickles, watercress, white bread

Allergens: mustard, sulphites, gluten

### Cotswold egg and truffle
Mustard cress, white bread

Allergens: gluten, egg, mustard

## FESTIVE PATISSERIE

### The Christmas Ornament
Manjari chocolate mousse, chestnut cream, chocolate sponge, dark chocolate glaze

Allergens: dairy, eggs, fish, gluten, soya, chestnuts

### Yuletide Jewel
Clementine cremeux, cranberry compote, white chocolate ganache, spiced sponge

Allergens: dairy, eggs, fish, gluten, soya

### Winter Orchard
Mascarpone and tonka mousse, spiced pear compote, gingerbread sponge

Allergens: dairy, eggs, fish, gluten, soya

### Mayfair Noel
Speculoos biscuit, salted caramel mousse, caramelised pecan

Allergens: dairy, eggs, fish, gluten, soya, nuts

### Chocolate nutcrackers and gingerbread cookies
Allergens: gluten, soya, dairy, egg

## HOMEMADE SCONES

Plain | White chocolate and lemon | Orange and cranberry

British honeycomb, strawberry jam and Dorset clotted cream

Please advise us of any allergies or dietary requirements. Terms and conditions apply.



CHRISTMAS AT THE BILTMORE

# The Christmas Cake Shop

## *A little magic for every celebration*

Discover an elegant collection of individual cakes, festive patisserie and sharing centrepieces, crafted for Christmas gatherings, thoughtful gifts and indulgent moments in Mayfair.

**AVAILABLE DAILY | PRE-ORDERING RECOMMENDED**



THE PINE BAR

# The festive season

*An intimate Mayfair evening*

## *A warm and elegant place to gather*

Settle into The Pine Bar and enjoy the warmth of the festive season in an intimate Mayfair setting. Rich colours, soft lighting and thoughtful service create the perfect atmosphere for meeting friends, relaxing before dinner or extending the evening.

**OPEN DAILY**

4:00 pm - midnight

PLAN YOUR VISIT

# Festive opening hours

| | |
|---|---|
| Cafe Biltmore | Daily \| 7:00 am - 10:30 pm |
| Grill 88 | Tuesday to Sunday<br>6:00 pm - 10:30 pm |
| The Pine Bar | Daily \| 4:00 pm - midnight |
| Festive Afternoon Tea | 23 November 2026 - 3 January 2027<br>Daily \| 12:30 pm - 5:00 pm |
| Christmas Day Grand Buffet | Lunch: 12:30-2:00 pm \| 2:30-4:00 pm<br>Dinner: 6:00-8:00 pm \| 8:30-10:30 pm |

## *Reservations and enquiries*

+44 (0)20 7629 9400

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*Christmas, beautifully considered*


RESERVATIONS AND ENQUIRIES

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