

TO START

Hand Dived Orkney Scallop
Crab Beignet, Pickled Shallots, Watercress Velouté

Confit Gressingham Duck & Foie Gras Terrine (n)
Brandy Poached Prune, Clementine Gel, Pistachio Cracker

Driftwood Goats Cheese (v) (n)
Mulled Pears, Pickled Walnut, Brioche, Nasturtium

MAIN COURSE

Roasted Breast of Cheshire Turkey
*Chipolatas, Cranberry Stuffing, Duck Fat Roasted Potatoes,
Manchester Honey Parsnips, Confit Carrots, Fine Beans, Turkey Jus*

Dry Aged Beef Fillet
*Truffled Beef Short Rib, Pommes Ana,
Caramelized Roscoff Onion, Tenderstem Broccoli, Veal Jus*

Wild Cornish Turbot
Pickled Shetland Mussels, Celeriac Pottage, Romanesco, Exmoor Caviar Sauce

Girolle Mushrooms (v)
*Truffled Potato Rosti, Mushroom Duxelle,
Charred Grelot Onion, Fresh Truffle*

DESSERT

Boozy Christmas Sponge (n)(v)
Orange & Star Anise Crème Anglaise

Valrhona Chocolate Fondant (n)(v)
Clotted Cream Ice Cream, Cherries, Candied Pecan Nuts

Baron Bigod Cheese
Black Truffle, Port Poached Fig, Pain d'Epices

TO FINISH

Tea, Coffee & Warm Mince Pies

To book, email: mount_street@leonardohotels.com

CHRISTMAS DAY AT THE MIDLAND

Christmas Day at The Midland has been elevated for 2026, offering a luxurious dining experience in Mount Street and a pre arrival complimentary glass of champagne in the Champagne Lounge.

£165pp