

Chez Gerard - Covent Garden, London



The Market, Covent Garden Piazza , London, WC2E 8RF

Located directly opposite The Royal Opera House in a beautiful Grade II listed building, Chez Gérard in Covent Garden is a bustling 1930s-style conservatory restaurant, with a beautiful open air terrace overlooking the Covent Garden Piazza. Showcasing picturesque views and highlighted by a vibrant ambience, Chez Gérard makes the most of its iconic location, with daylight flooding into the restaurant through the windows and rooftop of the terrace. The restaurant prides itself on serving 'the best steak-frites this side of Paris', made from the finest pasture-reared Angus and Herefordshire beef. The brasserie menu samples French influences throughout, from Morocco to Montreal. Open all day, seven days a week, this venue is perfect for pre or post-theatre dining, or just sitting back and enjoying the buzz of Covent Garden market. Families and children are welcome at Chez Gérard and the restaurant also makes an excellent setting for that important meeting or social function.

CHRISTMAS MENU £39.95

Marinated olives, freshly baked French pavé pèrene bread, anchovy butter and French butter

Starters -

Crème de champignons

Mushroom soup finished with a whiskey and chestnut cream

Terrine de porc fermier

Coarse free range pork pâté from pays Basque, served with toasted pavé pèrene bread and pickled baby gherkins

Gravadlax de saumon

Home-cured salmon with dill, garnished with cucumber and radish in a sweet mustard mayonnaise

Fritôt de Camembert

Mature Camembert with a chicory and apple salad and cranberry compote

Main course -

Dinde fermière rôtie aux châtaignes

Roasted Bronze turkey rolled with chestnut stuffing served with a selection of seasonal vegetables and roast potatoes

Filets de loup au fenouil

Grilled sea bass fillets with fennel seeds and lemon, served on root vegetables and dressed with basil pistou

Tarte feuilletée

Puff pastry tart with spinach and tomato topped with grilled goat's cheese, served with seasonal vegetables and pommes frites

Carré d'agneau

Roasted rack of lamb with a mustard, parsley and garlic crust, served with dauphinoise potato and lamb jus

Suprême de saumon organique

Grilled fillet of organic salmon served with melted leeks and crushed new potatoes with a tarragon, chervil and shallot sauce

Faux filet

Grilled sirloin steak with pommes frites and Béarnaise sauce, served with green beans

Dessert -

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Crème brûlée à l'orange

A creamy orange egg custard with a caramelised sugar crust and cranberry compote

Assiette de fromages

A selection of regional French cheeses served with baguette and grapes

Bûche de Noël au chocolat

Traditional Christmas chocolate log with raspberry coulis

Café et chocolats

Coffee with chocolates

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill.

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