CHRISTMAS MENU £35.00

Spiced parsnip velouté, parsnip chips (v)

Smoked Scottish salmon, beetroot and horseradish cream, warm blinis

Terrine of foie gras and seasonal game, pickled shallots and chicory

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Roast squash risotto, crushed Amaretti biscuits and sage (v)

Roast hake, sorrel purée, curly kale, pomme parisienne, beurre blanc

Roast Norfolk Turkey with chestnut, sage and onion stuffing with traditional garnishes

Duck breast, braised red cabbage, pomme boulangère

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Petit pot au chocolate, salted caramel

Classic crème brûlée

Rich Christmas pudding, rum custard

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Mince pies

Some dishes may contain nuts, dairy, wheat. Please ask for more information.

Inclusive of VAT at 20%

Exclusive of a discretionary service charge at 12.5%

20 & 21-23 St. Swithins Lane
London
EC4N 8AD

CHRISTMAS MENU £45.00

Jerusalem artichoke and truffle velouté, pistachio brioche croûtons (v)

Roasted scallops, cauliflower purée, Granny Smith apple and truffle dressing

Ballotine of foie gras, ginger breadcrumb, Conference pear

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Wild mushroom and truffle risotto (v)

Fillet of seabass, spinach purée and sautéed Jerusalem artichoke

Roast Norfolk Turkey with chestnut, sage and onion stuffing, traditional Garnishes

Roast haunch of venison, spiced red cabbage, pommes cocotte, foie gras and cherry croutons

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Chocolate mousse, candied orange peel and Chantilly

Classic lemon tart, winter berries coulis

Rich Christmas pudding, rum custard

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Coffee and mince pies

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CHRISTMAS MENU £55.00

Roasted scallops, cauliflower purée, Granny Smith apple & truffle sauce

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Ballotine of foie gras, ginger breadcrumb, Conference pear

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Wild mushroom and truffle risotto (v)

Halibut, orange braised endives, sauce Maltaise

Roast Norfolk turkey with chestnut, sage and onion stuffing, traditional garnish

Aberdeenshire 28 days aged medallion of fillet, peppered bone marrow,

cherry tomato and pommes paille

Roast haunch of venison, spiced red cabbage, pommes cocotte, foie gras and cherry croutons

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Colson Basset Stilton, Port jelly, wheat wafers

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Rich Christmas pudding, rum custard

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Coffee and mince pies

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