

Christmas

£150 PER PERSON | 12:30 - 19:30

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

PLEASE SELECT ONE DISH PER COURSE

STARTERS

SMOKED TROUT

prawn, millefeuille, smoked cucumber aspic, squid ink tuille

ARTICHOKE AND MUSHROOM CANELLONI

wasabi foam

CRISPY PIGS HEAD

burnt apple puree, nduja emulsion, pecorino, crackling

MAINS

ROAST TURKEY ROULADE

pigs in blanket, roast potatoes, Brussel sprouts, roast parsnips
carrots, cranberry sauce

MISO BUTTER POACHED HALIBUT

pickled pear, crumbed mussel, samphire

CAULIFLOWER STEAK (ve)

rice, harissa, pea puree, charred leek

DESSERTS

CHRISTMAS PUDDING

brandy anglaise, pain d'epices

TARTE TATIN

tonka bean ice cream, apple crisp

BRITISH CHEESE

charcoal crackers, fig chutney

COMPLIMENTARY MINCE PIE & COFFEE TO FINISH

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)

ST MARTINS LANE
LONDON