# THE BOTANIST
BROADGATE CIRCLE

## FESTIVE FEASTING

*for the whole table to share, served family style for groups of 6+*

*Silver: 3 courses £44.95 | Gold: 3 courses £49.95*

*January: 2 courses £29.95 | 3 courses £34.95*

## APERITIF

Ruby Botanist | Earl's Old Fashioned | Woodford Garden

Black Velvet

*£13 supp*

## CHAMPAGNE

Joseph Perrier, Cuvée Royale Châlons-En-Champagne, France NV

*Glass £18.5 | Bottle £88*

## STARTERS

Smoked trout, cucumber, wasabi, pumpernickel

Roast wild mushrooms, rye bread, tomato onion chutney (pb)

Chicken liver parfait, Port Jelly, brioche

## MAINS

All mains served with festive trimmings

Rosemary roast potatoes (pb) | Brussel sprouts & chestnuts (pb)

Garlic thyme roasted root vegetables (pb) | Pigs in blankets | Cranberry sauce (pb)

Pumpkin tortelloni, charred squash, cream cheese, pumpkin seeds (pb)

Roast cod, sea vegetables, Grenobloise sauce

Roast turkey, stuffing, gravy

## DESSERTS

Chocolate mousse, cherries, amaretti biscuits (v)

Christmas pudding, brandy custard (v)

Pineapple carpaccio, lime curd, raspberry, pistachio (v) (pb on request)

## CHEESEBOARD

Cashel blue, Tunworth, Montgomery Cheddar, chutney, grapes, fig & sultana toast

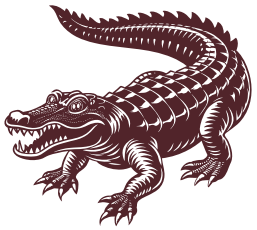
*£12 Supp*

## COFFEE, TEA AND MINCE PIES

*£5 Supp*

Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based | gf Gluten free.

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.



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## BROADGATE CIRCLE

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