



CHISWELL STREET DINING ROOMS

## CHRISTMAS DAY 2024

**4 COURSES £100pp**

Add a glass of Joseph Perrier Champagne £10pp

Add wine pairing £55pp

Amuse Bouche

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### STARTERS

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**Pressed Barbary duck terrine**

*smoked duck breast, cranberry relish, sourdough crisps*

**Beetroot cured Scottish salmon**

*baby beets, pickled cucumber, wholegrain mustard dressing*

**Artisan goat's cheese mousse**

*roast pumpkin, balsamic caramlised onion, seeds v (pb available)*

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### MAINS

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**Roast Norfolk Bronze turkey**

*sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Brussels sprouts, Chantenay carrots & chestnuts, Christmas gravy*

**Roast beef ribeye**

*Yorkshire pudding, duck fat roast potatoes, Savoy cabbage, Chantenay carrots, horseradish cream, red wine jus*

**North Sea halibut**

*sweet potato terrine, kale, Jerusalem artichoke, chive butter sauce*

**Roast celeriac**

*wild mushrooms, black cabbage, truffle jus*

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### DESSERTS

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**Christmas pudding**

*Cognac & orange butter, custard*

**Apple & marzipan strudel**

*almond brittle, blackberries pb*

**Guanaja chocolate parfait**

*caramelised banana, popcorn, caramel ice cream*

**Cheeseboard £15**

*Black Cow Cheddar, Stilton, Tunworth. Pear chutney, grapes, celery, crispbreads*

**Mince pies, clotted cream**

**Coffee / tea & petits fours**

v vegetarian | pb plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to [chiswellstreetdining.com](http://chiswellstreetdining.com) 56 Chiswell Street London EC1Y 4SA. 020 7614 0177

