



CHISWELL STREET DINING ROOMS

CHRISTMAS DINING

2 COURSE £65 | 3 COURSE £75

Amuse Bouche & Petit Fours from £9

STARTERS

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 caramelised onion, pumpkin seeds v

Creamed cauliflower soup

truffle dressing pb

MAINS

Roast Norfolk Bronze turkey

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

Slow cooked British beef short ribs

creamed mashed potatoes, braised red cabbage, red wine jus

Roast Peterhead cod

crushed new potatoes, creamed leeks, preserved lemon

Roast celeriac

wild mushrooms, celeriac black cabbage, truffle jus pb

DESSERTS

Traditional Christmas pudding

cognac custard

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Dark chocolate honeycomb torte

chantilly cream pb

Add a Cheeseboard £15

Black Cow Cheddar, Tunworth, Cropwell Bishop Stilton, chutney, grapes, crispbreads

Mince pies , coffee and tea

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 56 Chiswell Street London EC1Y 4SA. 020 7614 0177

