



# THE BOTANIST

ON SLOANE SQUARE

3 COURSE OFF PEAK 49 | 3 COURSE PEAK 59

## CHRISTMAS SET MENU

### STARTERS

Smoked Mackerel Rillette

*Horseradish crème fraîche, pickled cucumber*

Goats Cheese & Fig Tart

*Candied pecans (v)*

Spiced Butternut Squash Soup

*Toasted seeds (pb, gf)*

Pulled Ham Hock

*Mulled wine spiced pear chutney, toasted sourdough*

### MAINS

Roast Norfolk Turkey

*Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy*

Slow Cooked British Beef Cheek

*Celeriac mash, mulled wine braised red cabbage, red wine jus (gf)*

Peterhead Cod

*Pumpkin seed crust, roasted roots, butter sauce*

Wild Mushroom & Truffle Linguine

*Pine nuts & rocket (pb)*

### DESSERTS

Christmas Pudding

*Cognac custard (v)*

Dark Chocolate Biscoff Swiss Roll

*Poached pear, Chantilly cream (pb)*

Mince Pie Bakewell Tart (v)

*Vanilla ice cream*

\*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

\*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

*All pb dishes are made with plant based alternatives*

*(v) vegetarian | (pb) plant based | (gf) gluten free Please note that we do not accept cash, only credit and debit cards, thank you.*

All prices include VAT. A discretionary 12.5% service charge will be added 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 [www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com)