

CHRISTMAS SET MENU

3 COURSE OFF PEAK 49

3 COURSE PEAK 59

STARTERS

Celeriac Soup, Truffle Roast Hazelnuts *gf, pb*

Pink Peppercorn Cured Trout Terrine, Land Cress, Wasabi Mayo, Rye Bread

Caramelised Onion And Beetroot Tarte Tatin, Stracciatella, Port Reduction *v*

Wagyu Bresaola, Jerusalem Artichoke, Pickled Mushroom *gf*

MAINS

Roasted Salmon Wellington, Green Beans, Potted Brown Shrimp Butter

Roast Norfolk Turkey, Stuffing, Duck Fat Roast Potatoes,
Brussel Sprouts, Chantenay Carrots, Pigs In Blankets, Jus

Slow Cooked Ox Cheek, Baby Leeks, Quince, Horseradish Mash, Red Wine Jus *gf*

Stuffed Butternut Squash, Chestnuts, Wild Rice, Smoked Parsnip Puree *gf, pb*

DESSERT

Christmas Pudding, Cognac Custard *v*

Baked Chocolate Torte, Coconut Whipped Cream *v*

Cinnamon Cheesecake, Blueberry Compote *pb*

*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)

v, vegetarian | *pb*, plant based | *gf*, gluten free | All *pb* dishes are made with plant based alternatives

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.