



An Italian Festive Feast

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

Holy Berry Margarita | Elderflower Bramble | Chocolate & Orange Espresso Martini

£12 Supp

CHAMPAGNE

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

Glass £18.5 | Bottle £88

STARTERS

Rosemary focaccia, Ricotta, herb oil

Beef carpaccio, rocket, Grana Padano, balsamic

Smoked trout, blood orange, fennel

MAINS

All mains served with festive trimmings

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

Garlic thyme roasted root vegetables *(pb)* | Pancetta pigs in blanket | Cranberry & orange sauce *(pb)*

Pumpkin tortelloni, charred squash, cream cheese, seed granola *(pb)*

Roast cod, sea herbs, Puttanesca sauce

Roast turkey, stuffing, gravy

DESSERTS

Chocolate mousse, cherries, amaretti biscuits *(v)*

Tiramisu *(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



CHISWELL STREET
DINING ROOMS

56 CHISWELL ST, LONDON EC1Y 4SA
020 7614 0177 | CHISWELLSTREETDINING.COM

WWW.ETMGROUP.CO.UK