CHISWELL STREET DINNING ROOMS

Christmas Menu

STARTERS

Cauliflower soup, trumpet mushrooms, chestnuts and apple *(v)*

Heritage beetroot, pear, chicory and radish salad, sweet mustard dressing *(vegan)*

Iron Age pork and green peppercorn terrine, spiced quince chutney

Hampshire cured trout, devilled Dorset crab, pickled onions, watercress

MAINS

Roast free range Lincolnshire turkey, pigs in blankets, bread sauce, chestnut stuffing, duck fat roast potatoes, Brussels sprouts, roasting juices

Slow braised Cumbrian short rib of beef, creamed potatoes, kale, field onions, pickled walnuts, braising juices

Roast fillet of Peterhead cod, Torbay octopus, spinach and root vegetable broth

Spelt, parsnip, chanterelle and black cabbage risotto, toasted walnuts *(vegan)*

DESSERTS

Georgie Porgie's Devonshire Christmas pudding, brandy custard

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Pear and almond Bakewell slice, vanilla ice cream

Mulled clementine, chocolate sponge, clementine sorbet *(vegan)*

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.chiswellstreetdining.com

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THREE COURSES £45

56 Chiswell Street London, EC1Y 4SA
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