

CHISWELL STREET DINING ROOMS

Christmas Menu

Starters

Pumpkin and chestnut soup, roast pumpkin seeds *v*

Confit Barbary duck and pork belly terrine, pear
and saffron chutney, sourdough

Fennel cured Scottish salmon, horseradish cream,
pickled fennel, rye toast

Truffle and mushroom arancini, tarragon mayonnaise *plant based*

Mains

Pan fried Peterhead cod, potato and thyme rosti,
rainbow chard, tarragon butter sauce

Slow braised short rib of British beef, fondant potato,
king oyster mushroom, cavolo nero, bone marrow jus

Roast turkey, pigs in blankets, roast duck fat potatoes,
Brussels sprouts, carrots, chestnut stuffing, roasting juices

Cranberry, pine nut, lentil and sage roast, rosemary roast potatoes,
red cabbage, parsnips, herb gravy *plant based*

Desserts

Christmas pudding, brandy custard

Dark chocolate torte, pear caramel, cocoa nibs *plant based*

Baked vanilla cheesecake, cinnamon maple syrup, pecans

Lemon meringue pie, toasted marshmallows, crème fraîche

Mince pies, tea and coffee

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Christmas Menu

£45pp for 3 courses

Includes mince pies, tea and coffee

Packages

All of the following packages include the 3 course meal, as above

Bronze £59pp

Includes half bottle of wine

*Muscadet Sèvre et Maine, Sur Lie, La Griffre, Chéreau Carré, Loire Valley, France '18 or
Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18*

Silver £72pp

Includes glass of Prosecco and half bottle of wine

Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 or Rioja Reserva, Ondarre, Spain '15

Gold £86pp

Includes glass of Joseph Perrier Champagne, bottle of Kingsdown
still or sparkling water and half bottle of wine

*Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17
or Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14*

56 Chiswell Street London, EC1Y 4SA
0207 614 0177 | www.chiswellstreetdining.com

www.etmgroup.co.uk

Canapés

FISH

Beetroot cured salmon, horseradish

Tuna tartare, cucumber

King prawn cocktail, avocado on crostini

Haddock and leek tartlet

MEAT

Turkey bonbons, cranberry sauce

Rare roast beef,
Yorkshire pudding, horseradish

Chicken and red pepper tostada

Curried duck samosa,
coriander yoghurt

PLANT BASED AND VEGETARIAN

Smoked tofu, edamame, sesame
plant based

Vegetable spring rolls, sweet chilli
plant based

Stuffed new potatoes, piquillo
cream, basil purée

Wild mushroom arancini

DESSERT

Pecan and chocolate brownie,
Chantilly cream

Sticky toffee pudding

Brandy and candied orange mince pie

Lemon meringue pie

Bowl food and larger bites

FISH

Fish and chips, tartare sauce

Scottish smoked salmon open
sandwich, dill cream

Spiced pollock, coconut sauce,
spinach and crushed potatoes

Crab and scallop doughnut

MEAT

Pigs in blankets skewers

Cheeseburger slider, caramelised
onion relish

Chicken and spring onion yakitori

Pulled pork slider, slaw

PLANT BASED AND VEGETARIAN

Beetroot and quinoa slider, cranberry relish *plant based*

Vegetable tempura, soy mirin dipping sauce *plant based*

Goat's cheese and red pepper frittata

Truffle mac & cheese croquette

From the menu above, please select the items you would like and we will then prepare enough of each canapé and bowl food for all of your guests. This menu needs to be pre ordered and a minimum number of 10 applies.

All prices include VAT. For full allergen information please go to www.chiswellstreetdining.com



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Canapés and bowl food

£35pp for 4 canapés 3 bowls

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Drinks Menu

CHAMPAGNE

Joseph Perrier, Brut Cuvée Royale, Châlons-en-Champagne, France NV | 67

WHITE WINES

Muscadet Sèvre et Maine, Sur Lie, La Griffe, Chéreau Carré, Loire Valley, France '18 | 29

Gavi, Palás, Michele Chiarlo, Piemonte, Italy '18 | 39

Chardonnay, Omaka Reserve, Saint Clair, Marlborough, New Zealand '17 | 49

RED WINES

Barbera del Piemonte, Ottone 1, San Silvestro, Piemonte, Italy '18 | 29

Rioja Reserva, Ondarre, Spain '15 | 39

Château au Pont de Guitres, Lalande-de-Pomerol, Bordeaux, France '14 | 49

MAGNUMS

Chablis, Jean Goulet, Bourgogne, France '18 | 95

Château Lestrille, Capmartin, Bordeaux Supérieur, France '16 | 90

Châteauneuf-du-Pape, Domaine de la Solitude, Rhône, France '16 | 120

PORT

LBV Port, Barros, Douro, Portugal '13 | 49

A decorative pattern of gold-colored floral motifs, including various starburst and multi-petaled flower designs, scattered across the top half of the page.

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