

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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£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 Griffé, 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*

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