

113 Chancery Lane

Christmas 2022 Fine Dining Menu

Starters

Beetroot & dill gravadlax, charred oranges, buttermilk gel, rye crisp
(f, d, g, sd)

Duck & chestnut terrine, morello cherries, pickled shallot, micro herb salad
(m, sd, c)

London smoked cured meats, thyme glazed chicory, balsamic gel, walnut
(sd, n)

Artichoke velouté, truffle, parsley oil, artichoke crisps
(V) (d, c)

Cauliflower panna cotta, golden raisins, cauliflower crisps, seeded wafer
(PB) (g)

Mains

Norfolk turkey, chipolatas, chestnut stuffing, honey-roast carrots, thyme
potatoes, red wine jus (g, d, sd, c)

Jacob's ladder of beef, pumpkin puree, horseradish mash, marmite onions,
piccolo parsnips (d, c, sd)

Pan fried sea bass, purple potatoes, samphire, spinach, prosecco & seafood
sauce (f, cs, d, c, sd)

Wild Mushroom risotto, parsley & lemon puree, smoked almonds, parmesan
crisp (V) (d, c, sd)

Spiced butternut squash & mushroom wellington, crispy potatoes, tender
stem broccoli, rosemary jus (PB) (g, sd)

Puddings

Classic Christmas pudding, brandy custard, cinnamon dust (g, d, e, sd)

Dark chocolate delice, salted caramel ice cream, candied hazelnuts,
blackberry (d, g, sa, e, n)

Yorkshire treacle tart, mascarpone cream, candied lemon, (d, g, e, n)

Pear & ginger cake, poached figs, pine nut crème', rosemary caramel
(PB) (g, n)