

Christmas Menu

Two Courses: 38 | Three Courses: 45

Starters

Crispy Duck Leg Bonbons

Black Radish, Watercress and Spiced Plum Chutney

Treacle and Guinness Irish Soda Bread

Culture Butter and Smoked Mushroom Pâté (v)

Cylindra Beetroot

Goat's Curd, Black Figs, Walnuts, and Merlot Dressing (v) (gf)

Chestnut, Jerusalem Artichoke and 'Camembert' Parcels

Red Onion, and Cranberry Chutney (vg)



Mains

Cranberry and Orange Stuffed Walsgrove Farm Turkey Leg

Sourdough Bread Sauce

Pan Roasted North Sea Cod

Tomatoes and Welsh Mussels Escabeche

Grilled Longhorn Sirloin Steak

Winter Mushrooms and Truffle Sauce (10.0 supplement)

Lion's Mane Mushroom

Yeast Extract Glaze, Creamed Salsify and Salsa Verde



All served with sides

Golden Roast Potatoes, Maple Glazed Carrots, Braised Red Cabbage, Roasted Sprouts, Parsnips & Gravy (vg)



Deserts

Dark Chocolate and Clementine Fondant

Honey Tuile (gf)

Warm Gingerbread Cake

Marsala and Coffee Cream (gf)

Key Lime Pie

Pomegranate Sorbet (vg)

Neal's Yard British Cheeses

Oatcakes, Crackers and Chutney (7.5 supplement)



v - suitable for vegetarians | vg - suitable for vegans | gf - gluten free

Please inform us of any allergies and ask for further details of dishes that contain allergens. A 12.5% discretionary service charge will be added to your bill

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