

Christmas Feasting Menu

*Two Courses: 45 | Three Courses: 60
Inclusive of a Glass of Prosecco or Non Alcoholic Alternative
on Arrival*

Shared Board of Starters

Guinness & Treacle Irish Soda Bread
Culture butter and Smoked Mushroom Pâté (vg)

Crispy 'Camembert' Wedges with Spicy Plum Chutney (vg)

Turkey and Cranberry Roll

Prawn Cocktail (gf)



Shared Mains

Choose two. Served on shared platters.

Slow Cooked Hertfordshire Pork Shoulder, Quince Marmalade

Stuffed Cornish Lamb Leg with Apricot and Mint

**Cranberry and Orange Stuffed Walsgrove Farm Turkey Leg
Sourdough Bread Sauce**

**Trio of Squashes, Roasted with Pumpkin Seed Pistou
and Sage Crumble (vg)**



All served with sides

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



Shared Board of Desserts

Warm Gingerbread Cake
Coffee and Marsala Cream (gf)

Chocolate and Salted Caramel Brownie (vg)

Marzipan Truffles

Mince Pies



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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