NATURAL KITCHEN
LONDON

ALLERGEN NOTICE

Some dishes may contain ***nuts or traces of nuts.*** *Full allergen matrix available on request.*

CHRISTMAS PARTY SET MENU

SCOTTISH OAK SMOKED SALMON
pickled heritage beetroot, radish, dill crème fraiche, salmon caviar,
pea shoots, toasted brioche

WARM BREADED GOATS CHEESE SALAD
slow roasted beetroot, cavolo nero, toasted pine nuts & aged balsamic glaze

PEA & PROSECCO SOUP
mint infused crème fraiche, puff pastry triple cheese twist
(You pour the Prosecco shot into the soup - or not….)

TURKEY ESCALOPE
Breaded turkey breast, Chestnut & herb stuffing, roast potatoes,
carrot & honey parsnip, braised red cabbage & apple,
pigs in blankets, wild cranberry gravy

DRUNKEN DUCK
Pan-fried Gressingham Duck breast marinated in London gin & juniper,
celeriac and potato dauphinoise, tender stem broccoli,
red wine, juniper & madeira sauce

BAKED SCOTTISH SALMON SUPREME
Creamed mashed potato, charred asparagus, fine green beans, lemon beurre blanc

BURRATA RISOTTO (V)
Fresh Buratta, roasted cherry tomato, baby spinach,
fresh basil & rocket pesto, heritage tomato salsa, super seeds

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*SELECTION OF SMALL PUDDINGS TO SHARE

LEMON TARTLET
CHOCOLATE GANACHE TARTLET
BANOFFE PIES (VEGAN)
**ONE OF EACH PER PERSON*

TWO COURSES £36.95 - THREE COURSES £39.95

A TEAM EFFORT!
A discretionary 10% service charge is added to all bills which is distributed 100% to all team members in addition to their normal pay.