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CHRISTMAS DINING MENU

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£40

STARTERS

Ham hock terrine, cranberry relish, sourdough toast
Artisan goat's cheese, pumpkin relish & crumb (V)

MAINS

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, duck fat roast potatoes, Chantenay carrots, Brussels sprouts & chestnuts, Christmas gravy

Slow braised beef cheeks, creamed mashed potatoes, Savoy cabbage, red wine jus

Baked Atlantic cod, creamed leeks, samphire, crushed potatoes

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (PB)

DESSERTS

Traditional Christmas pudding, brandy custard

Sticky toffee pudding, salted caramel sauce, crème Chantilly

BOTTOMLESS DRINKS £40

Prosecco, Canal Grando Bosco, Extra Dry

Viura, El Campeon, Cariñena, Spain

Casual Rosé, Tandem, Navarra, Spain

Garnacha, Dama D Roca, Bodegas Paniza, Cariñena, Spain

Moretti

Unlimited IPA 0.5abv

House Spirit & Mixer

Mimosa

(V) VEGETARIAN (PB) PLANT BASED



All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to broadleaflondon.com