

the new london

Festive Menu

28th November – 23rd December
3 course 29.9

First course

Parsnip, chestnut soup, cranberry powder, homemade bread
Pressed confit duck leg, spiced orange, pistachio crumb
Smoked mackerel, treacle yoghurt, cucumber, toasted hazelnuts
Truffle polenta cake, wild mushrooms, salsa Verde
Chicken liver parfait, pickled shallots, croutons

Main course

Turkey, stuffing Ballantine, sautéed sprouts pancetta, fondant potato, cranberry
Smoked beetroot risotto, blue cheese crumb, dill
Beef fillet, rosemary salt fat chips, maple bacon butter, jus (8 supplement)
Confit pork belly, burnt pear purée, mustard mash, red wine jus
Herb crusted cod, citrus purée, baked new potato, crispy pickle
All main courses served with side dishes of roasted winter vegetables

Dessert

Christmas pudding, Cognac ice cream
Caramel iced parfait, hot apple jam, cinnamon popcorn
Whipped chocolate crèmeux, yoghurt ice cream, cranberry granola
2 cheeses, homemade crackers, chutney

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens