the new london

FESTIVE MENU

AVAILABLE WEDNESDAYS TO FRIDAYS

30th November - 23rd December 2022

3 courses - 34.95

FIRST COURSE

Honey roasted parsnip soup, toasted sourdough, Lincolnshire poacher butter

Beetroot Salmon gravlax, crème fraîche, Héritage beetroot, chive

Duck leg, pancetta croquette, chilli, cranberry gel, endive

Celeriac risotto, apple cider reduction, blue cheese crisp

Ham hock terrine, smoked egg yolk, shallot marmalade, sourdough crouton

MAIN COURSE

Turkey sausage meat ballotine, duck fat fondant potato, cranberry

Fillet steak, triple cooked chips, jus *(12 supplement)*

Roasted pork belly, confit parsnip, chestnut crumb, cream potato, burnt pear

Pan-fried seabass, bacon, clams, Brussels sprout chowder

Cauliflower steak, curried cauliflower purée, puffed wild rice, pomegranate

(All main courses served with side dishes of roasted winter vegetables)

DESSERTS

Dark chocolate torte, clotted cream ice cream, honeycomb

Christmas pudding iced parfait, cognac crème anglaise

Apricot, pistachio cake, yogurt ice cream, rose water gel

2 cheeses, chutney, homemade crackers

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.