

T H E
H A N S O M
St. Pancras NW1

CHRISTMAS DAY MENU

£120

BREAD

Cranberry sourdough bread ^{1,2,3,6,9,10,11,12,13}
chestnut herb butter

STARTER

Scottish salmon gravlax ^{3,7,9,13}
rilette, lemon, crème fraîche, Irish soda bread

or

Jerusalem artichoke soup ^{9,10,11,13}
pickled wild mushroom, chervil oil

or

Chicken and ham hock terrine ^{3,9,10,11,13}
mini potato salad, onion relish

MAIN

Delica pumpkin Wellington ^{3,6,9,10,11,13}
roast cauliflower, goat's cheese, coated hazelnuts, pearl barley, wild mushroom velouté

or

Sea bass ^{4,5,6,7,9,13}
herb scallop mousse, fennel and artichoke, Champagne bouillabaisse sauce, pickled sea fennel, caviar

or

Himalayan salt dry-aged beef ^{3,9,10,11,13}
roasted striploin, slow-cooked cheeks, stuffed white onion, truffle potato terrine, red wine jus

or

Butter-roasted Bronze turkey ^{3,10,11,13}
wild mushroom, cranberry and chestnut stuffing, honey-glazed parsnips and heritage carrots, pigs in blankets, natural roasted gravy

CHEESE +13

Artisan English cheese ^{1,2,3,9,10,13}
apple and plum chutney, dried apricots and walnuts, black grapes, selection of crackers

DESSERT

Traditional Christmas pudding ^{1,2,3,6,9,13}
rich dried fruits soaked in alcohol, winter spices, English brandy custard

or

Valrhona chocolate ^{1,2,3,6,7,8,9,10,11,12,13}
smoked 66% dark chocolate and hazelnut ganache, Amaretto liqueur, red cherry sorbet