



3 Courses from £39.95

Starters

Served with focaccia
(GF roll available on request)

Spiced Carrot & Swede Soup with Chimichurri (VE)
Sea salt & rosemary focaccia

Chicken Liver Parfait*
Cherry & almond chutney, toasted focaccia

Glazed Goat's Cheese (V)*
Balsamic roasted beetroot, chicory, sunflower & pumpkin seeds, Chardonnay vinaigrette, focaccia
Vegan alternative available

Pan-Fried Scallops
Crispy bacon, roast butternut, wild garlic salsa Verde, crispy sage
+£4 supplement

Stuffed Calamari (Calamari Ripieni)
Filled with onion, garlic, parsley, cheese & white wine, simmered in tomato sauce

Mains

All mains are served with roasted carrots, parsnips & sautéed Brussels sprouts

Turkey, Bacon & Chorizo Bombe
Stuffing of bacon & chorizo, roasted potatoes, cranberry sauce, gravy

Pan-Roasted Salmon*
Cavolo nero, crushed baby potatoes, watercress sauce

Rib-Eye Steak
+£7.50 supplement
Juicy and bursting with flavour, recommended medium.
Served with hand-cut chips, caramelised onion, sautéed mushrooms, parsley butter.

Sweet Potato, Butternut & Chestnut Roast (VE)
Roasted potatoes, cavolo nero, parsnip crisp, gravy

Sides

Brussels Sprouts, Chestnuts & Bacon

Shaved parmesan — £5.50

Camembert Dauphinoise Potato (V)

Red onion chutney — £5.25

Crispy Onion Rings (V) — £5.50

Cumberland Pigs in Blankets

Cranberry sauce — £5.50

Handout Fries & Sea Salt (V) — £4.95

Halloumi Fries (V)

Sweet chilli sauce — £6.95

Parsnip & Celeriac Rosti

Truffle oil, parmesan — £6.50

Truffled Cauliflower Cheese (V)

Sunflower & pumpkin seeds — £5.75

Dessert

Christmas Pudding (V)

Hot brandy sauce

Christmas Pudding (VE)

With Vegan custard

Cheese & Crackers (V)

*Jumi cheese selection, sweet chutney & crackers
+£2 supplement*

Crème Brûlée (V)

With vanilla & Caramelised orange.

Home baked Chocolate Brownie (V)

Salted caramel sauce, vanilla ice cream

Rhubarb & Cherry Crumble (V)

Granola crumb, custard

**Vegan alternative available*

Please email eat@thelondesborough.com to book