

THE LORD TREDEGAR

Christmas Day Lunch Menu

5 Courses - £65

Starters

Lobster Bisque served with fresh Bread Roll & Butter

Walnut, Stilton & Roasted Butternut Squash Orsotto with Port Sauce

Shredded Confit Duck, Noodle & Pomegranate Salad with Oyster Dressing

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Lemon Sorbet Bonbons Coated with Popping Candy

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Mains

Roast Turkey served with Rosemary Roast Potatoes, Brussels Sprouts and Carrots, Honey Roast Parsnips, Sausages Wrapped in Bacon, and Apricot & Sage Sausage Meat Stuffing

Vegetarian Puff Pastry Parcel, with a blended centre of Vegetables, Fruit & Nuts, surrounded with a Wild Rice, Mushroom & Mozzarella Mix, Wrapped in Spinach and Puff Pastry served with Rosemary Roast Potatoes, Brussels Sprouts, Cauliflower Cheese, Honey Roast Parsnips and Stuffing.

Baked Monkfish Fillets with Garlic & Fennel Cream, Rosemary Potato Rosti and Braised Baby Leaks & Carrots

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Desserts

Traditional Christmas pudding topped with Brandy Cream

Flourless Chocolate Fudge Cake Served with Ice Cream and Raspberry Couli

Lemon Panna Cotta served with a Clementine Orange Salad & Cranberry Fruit Salad with Passion Fruit Dressing

Filter Coffee and Mince Pies will be served to enjoy after your Dessert

An optional 10% gratuity will be added to your total bill with our thanks.

A Pre-Order will be required 2 weeks prior to your booking date, along with full payment

49-50 Lichfield Road, Bow, London E3 5AL - 0208 983 0130

THE LORD TREDEGAR

December Party Menu

2 Courses - £23.50

3 Courses - £28

Starters

Homemade Soup of The Day with a fresh Bread Roll

Ham Hock & Pea Terrine with Seasonal Chutney, Salsa Verde and Toast

Goat's Cheese & Rocket Filled Filo Pastry Parcels with Honey Cranberry Dressing

Mains

Ballotine of Turkey Breast & Apricot and Sage Sausage Meat wrapped in Parma Ham, served with Rosemary Potato Rosti, Cauliflower Cheese Puree, Glazed Chantenay Carrots, Parsnips and Brussels Sprouts with a Red Wine Jus

Vegetarian Puff Pastry Parcel, filled with a blend of Nuts, Vegetables and Dried Fruits wrapped in spinach and Puff Pastry, served with Rosemary Potato Rosti, Cauliflower Cheese Puree, Glazed Chantenay Carrots, Parsnips and Brussels Sprouts with Red Wine Vegetable Gravy

Roasted Salmon Fillet served on a bed of Diced Roasted Potatoes & Beetroot topped with Beetroot Horseradish Cream

Desserts

Traditional Christmas Pudding topped with Brandy Cream

Chocolate Trio Mousse or Clementine & Ginger Cheesecake

Filter Coffee and Mince Pies will be served to enjoy after your Dessert

An optional 10% gratuity will be added to your total bill with our thanks

A minimum booking of 8 people is required

A Pre-Order will be required 2 weeks prior to your booking date, along with a £10 per head non-refundable deposit

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