



THE BOTANIST  
BROADGATE CIRCLE



# Christmas Menu

£35pp for 3 courses

**Joseph Perrier Champagne**

*Glass £13 | Bottle £67*

## STARTERS

Prosciutto wrapped duck and chicken terrine, brandy dates, roast almonds,  
Clementine chutney, grilled sourdough

Beetroot cured Scottish salmon, dill, fennel and apple salad, crème fraîche, rye bread  
Celeriac, hazelnut and truffle soup *(pb)*

Truffle and mushroom arancini, tarragon mayonnaise *(pb)*

## MAINS

Slow braised ox cheeks, horseradish potatoes, roast celeriac,  
carrots and pasnips, port braising juices

Roast fillet of Atlantic cod, cavalo nero, mashed potatoes, parsley cream fish sauce

Roast breast of Norfolk Bronze turkey, sage and onion stuffing, pigs in blankets, duck fat roast potatoes,  
Brussels sprouts, carrots and chestnuts, bread sauce, Christmas gravy

Wild mushroom, puy lentil and chickpea 'Wellington', burnt onion cream,  
rainbow chard, mushroom cream sauce *(pb)*

## DESSERTS

Christmas pudding, brandy custard

Sticky toffee pudding, Calvados and vanilla ice cream

Baked blueberry cheesecake, Chantilly cream, blood orange sorbet

Spiced apple and blackberry crumble, cherry sorbet, custard *(pb)*

**British cheeseboard, pear chutney, quince paste, crispbreads**

£3 supplement if taken as a dessert or  
£10 as an additional course

## MINCE PIES, TEA AND COFFEE

*(pb) plant based*

Please note that these menus are subject to small modifications. All prices include VAT.

A discretionary 12.5% service charge will be applied to your final bill.

For full allergen information please go to [www.thebotanistbroadgate.com](http://www.thebotanistbroadgate.com)

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