



THE BOTANIST
BROADGATE CIRCLE

EARLY-BIRD GUARANTEE
£45pp
held until
31/10/21

Christmas Menu

£45 per person for four courses
Includes mince pies



We Meet Again

THIS CHRISTMAS

The Botanist, Broadgate Circle, London, EC2M 2QS
020 3058 9888 | thebotanistbroadgate.com

Christmas Menu

£45 per person for four courses

Includes mince pies



AMUSE BOUCHE



STARTERS

Ham hock terrine, spiced tomato chutney, rosemary focaccia toast

Gin cured salmon, avocado mousse, wasabi mayo,
salt baked beetroot, rye crouton

Curried parsnip and swede soup, toasted pecan, Parmesan sage dumplings

Beetroot and chestnut croquettes, romesco sauce, pepper relish *(pb)*



MAINS

Braised short rib of beef, fondant potato, black cabbage,
shimeji mushroom, braising juices

Roast Norfolk Bronze turkey, bread sauce, pigs in blankets,
duck fat roast potatoes, Brussels sprouts, carrots,
chestnut stuffing, roasting juices

Pan fried Scottish salmon, Jerusalem artichoke, baked potatoes,
Keta caviar, parsley sauce

Lentil, quinoa and butternut squash loaf, heritage carrots and
Savoy cabbage, cauliflower purée, vegan gravy *(pb)*



DESSERTS

Bread and butter pudding, poached clementine, Bailey's ice cream

Sticky toffee pudding, honeycomb ice cream

Christmas pudding, brandy custard

Dark chocolate panna cotta, almond and strawberry, espresso syrup *(pb)*

British cheeseboard, chutney, crispbreads *(£3 supplement)*

Cheeseboard can be offered as an additional course for £10pp

Complimentary mince pies

(pb) plant based

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre order in advance. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please go to thebotanistbroadgate.com