



THE BOTANIST  
BROADGATE CIRCLE

Christmas Menu

£37pp for 3 courses

Starters

Cider braised pork cheeks, apple purée, Parmesan doughnut

King prawn cocktail, avocado, grilled gem lettuce

Cider and onion soup, Welsh rarebit crouton

Beetroot and chestnut croquettes, romesco sauce, pepper relish *plant based*

Mains

Lake District braised short rib of beef, black pudding, lentils, mulled wine poached pear, black cabbage, braising juices

Roast Norfolk 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

Chickpea and mushroom Wellington, burnt onion cream, heritage carrots, mushroom gravy *plant based*

Desserts

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

Sticky toffee pudding, coconut ice cream

Christmas pudding, brandy custard

Spiced apple and blackberry crumble, cherry sorbet *plant based*

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Mince pies