



THE BOTANIST
— BROADGATE CIRCLE —

GROUP DINING MENU

£45 for 3 courses

STARTERS

Cured sea trout, pickled cucumber, wholegrain mustard dressing

Ham hock & chicken terrine, plum chutney, brioche

Roast cauliflower soup, curry oil *(pb)*

MAINS

Baked Atlantic cod, crushed potatoes, creamed leeks, samphire

Braised beef cheeks, mashed potatoes, red cabbage, braising juices

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce *(pb)*

DESSERTS

Traditional Christmas pudding, brandy custard

Sticky toffee pudding, salted caramel sauce, Chantilly cream

Chocolate orange tart, vanilla ice cream *(pb)*

(pb) plant based

Groups of 13 and over to pre-order from this menu, please speak to our events team for details. Price per person: £45 inc VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please go to thebotanistbroadgate.com



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