



THE BOTANIST
BROADGATE CIRCLE

Christmas Menu 2022

£55pp for three courses including
mince pies, coffee and tea



We Meet Again

THIS CHRISTMAS

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

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£55pp for three courses including
mince pies, coffee and tea



STARTERS

Creamed cauliflower soup, truffle dressing *(v)* *(pb)*

Ham hock and chicken terrine, port marinated cranberries, sourdough

Cured Scottish salmon, pickled cucumber, mustard dressing, rye bread

Artisan goats cheese, pumpkin relish, smoked almonds, crispbread *(v)*



MAINS

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

Slow braised hog cheeks, roast garlic mashed potatoes, sprout tops,
crispy sage, braising juices

Pan fried fillet of Cornish plaice, crispy squid, Parmesan glazed leek fondant,
crushed new potatoes, preserved lemon

Roast celeriac, wild mushrooms and shallots, cavalo nero,
chestnut sauce *(v)* *(pb)*



DESSERTS

Christmas pudding, orange, brandy custard

Raspberry frangipane tart, raspberry sorbet *(pb)*

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Colten Basset Stilton, pear chutney, walnut bread

MINCE PIES, COFFEE AND TEA

(v) vegetarian *(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 visit thebotanistbroadgate.com