

A VERY LONDON  
*Christmas*

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3 COURSES, MINCE PIES, TEA & COFFEE £50

*Starters*

Ham hock & chicken terrine, cranberry relish, sourdough toast  
Cured sea trout, pickled cucumber, wholegrain mustard dressing  
Artisan goat's cheese, pumpkin relish & crumb (v)  
Roast cauliflower soup, curry oil (pb)

*Mains*

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets,  
sage & onion stuffing, duck fat roast potatoes, Chantenay carrots,  
Brussels sprouts & chestnuts, Christmas gravy  
Slow braised beef cheeks, creamed mashed potatoes,  
Savoy cabbage, red wine jus  
Baked Atlantic cod, creamed leeks, samphire, crushed potatoes  
Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

*Desserts*

Traditional Christmas pudding, brandy custard  
Chocolate & orange tart, vanilla ice cream (pb)  
Sticky toffee pudding, salted caramel sauce, Chantilly cream  
Cashel Blue, chutney, walnut & raisin toast

*Mince pies, coffee and tea*

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THE BOTANIST  
BROADGATE CIRCLE

thebotanistbroadgate.com/christmas  
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(v) Vegetarian | (pb) Plant based

All prices include 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.