



# LONDON STEAKHOUSE CO.

CITY ♦ CHELSEA

ESTD 2008

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## Christmas 2018 £55.00

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### HORS D'OEUVRES

Parsnip Soup (v)  
*served with curry oil*

Terrine of Ham Hock  
*burnt apple puree, toasted sour dough*

Finest Scottish Smoked Salmon  
*blinis & crème fraîche*

Carpaccio of Beef  
*parmesan & rocket salad*

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### MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing  
*gratin dauphinoise, braised red cabbage & all the trimmings*

6oz Fillet Medallions of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef  
*served **medium rare**, with pont neuf chips, creamed leeks & a red wine & shallot jus*

Balmoral & Highland Estate's Haunch of Venison  
*butternut squash, wilted spinach & gratin dauphinoise*

Fillet of Halibut  
*served with potted brown shrimp butter, creamed potatoes & purple sprouting broccoli*

Pan-Fried Gnocchi  
*served with seasonal wild mushrooms and truffle oil*

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### PUDDINGS

Christmas Pudding with Brandy Custard

Crème Brulée

Chocolate & Chestnut Truffle Cake

British Cheeses, Sherry Steeped Fruitcake

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### COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato  
A Selection of Teas

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Sample menu, dishes subject to change. Menu may be tailored upon request although pricing may change.

All prices include VAT. A discretionary 12.5% service charge will be added.

**Before you order, please inform our staff if any of your party have a food allergy or intolerance.**