



LONDON STEAKHOUSE CO.
CITY ♦ CHELSEA
EST^d2008

Christmas 2018 £35.00

HORS D'OEUVRES

Parsnip Soup (v)

served with curry oil

Terrine of Ham Hock

burnt apple puree, toasted sourdough

Kipper Pâté with Whisky

served with melba toast

MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing

gratin dauphinoise, braised red cabbage & all the trimmings

10z Rump 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*

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

PUDDINGS

Christmas Pudding with Brandy Custard

Crème Brulée

Chocolate and Chestnut Truffle Cake

British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato

A Selection of Teas

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.