



LONDON STEAKHOUSE CO.

CITY ♦ CHELSEA

EST^o 2008

Christmas 2018 £55.00

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

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

PUDDINGS

Christmas Pudding with Brandy Custard

Crème Brûlée

Chocolate & 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.