



THE BOTANIST
ON SLOANE SQUARE



Christmas Menu

£45pp for 3 courses

Joseph Perrier Champagne

Glass £13 | Bottle £67

STARTERS

Honey and mustard glazed ham hock terrine, parsley mayonnaise, house pickle, toasted sourdough

Blood orange cured salmon, horseradish mayonnaise, brown bread crumbs, chervil oil

White onion and soya bean risotto, pickled fennel, fried capers and shallot rings *(pb)*

MAINS

Braised ox cheek, horseradish potato purée, roast carrots and broccolini, braising juices

Rolled breast of Norfolk Bronze turkey, pigs in blankets, goose fat fondant potato, Savoy cabbage, carrots and parsnips, bread sauce, Christmas gravy

Crispy skin Brixham sea bream, samphire, salsify, cauliflower purée, chive butter sauce, laver bread

Confit capsicum, olive and tomato linguine, basil pesto *(pb)*

DESSERTS

Traditional Christmas pudding, Cognac and orange butter, custard

Vanilla poached rhubarb and figs, hazelnut crumble, stem ginger ice cream

Sticky toffee pudding, vanilla ice cream

Coconut blancmange, Szechaun roasted pineapple, drunken Jaffa sauce *(pb)*

British cheese board, pear chutney, quince paste, crispbreads
£3 supplement if taken as a dessert or
£10 as an additional course

MINCE PIES, TEA AND COFFEE

(pb) plant based

Please note that these menus are subject to small modifications. All prices include VAT.
A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please go to www.thebotanistonsloanesquare.com