



LONDON WALL BAR & KITCHEN

FIVE COURSES £35

AMUSE-BOUCHE

Jerusalem artichoke soup, hazelnut, honey and thyme (v)

STARTERS

Hot-smoked salmon rillettes, crispbread and cornichons

Twice-baked blue cheese soufflé, fennel and pear salad (v)

Ham hock terrine, capers, crispbread and piccalilli

MAINS

Roasted turkey breast, pork, chestnut and cranberry stuffing,
Brussel sprouts, pigs in blankets, roasted potatoes, root vegetables

Herb-crusted cod fillet, clam chowder, kale, lemon and parsley

Caramelised butternut squash and apricot tagine, couscous,
almonds, coriander, confit lemon yoghurt (v)

DESSERTS

Christmas pudding, brandy sauce

Sticky ginger pudding, vanilla ice cream

Lemon posset, plum compote

PETIT FOURS

Chocolate sugar almonds

(v)=Vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

A discretionary 12.5% service charge will be added to your bill.