







# Christmas Menu – December 2023

1 course £18 / 2 courses £32 / 3 courses £37 all including coffee and mince pies

Pre-order required for parties larger than six

#### **STARTERS**

# Roasted parsnip and apple soup (ve)

parsnip crisps, calvados vinaigrette

#### Searcys smoked salmon

whipped horseradish cream, pickled cucumber, toasted rye bread

## **Chicken and duck terrine**

fig chutney, toasted brioche

## Creamed polenta and English pecorino (v)

Jerusalem artichoke, pickled walnut

#### **MAINS**

## **OMP** festive beef burger

brioche bun, dry cured bacon, cranberry chutney, truffle brie, chips

## Fish and chips

Camden Hells beer battered haddock, crushed minted peas, tartar sauce

# Norfolk bronze roast turkey

chestnut stuffing, maple bacon, roast potatoes, baby vegetables, Brussel sprouts

## Pan fried halibut

Jerusalem artichokes, roe velouté, roasted almonds supplementary 5.00

#### Pistachio nut loaf (ve)

celeriac puree, roast potatoes, baby vegetables, Brussel sprouts





## **SALADS**

## Niçoise salad

Ratte potato, Arlington white egg, green beans, datarini tomato, kalamata olives, sherry vinaigrette

> With a choice of Grilled halloumi Pan fried tuna steak



## **DESSERTS**

# **Traditional Christmas pudding**

Remy Martin XO sauce

## Clementine crème brulee

lemon and pistachio shortbread

## Islands dark chocolate torte (ve)

cacao crumb, raspberry sorbet

# **English cheese platter**

Peter's Yard crackers, grapes, fig chutney supplementary 3.00

## Selection of Hackney gelatos and sorbettos

Coffee and mince pies

SIDES —

House salad 3.00

**Chips** 4.00

Parmesan and truffle chips 4.50

Sweet potato fries 4.50

Tenderstem broccoli 4.00

(v) = Vegetarian (ve) = Vegan Foods described within this menu Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%. A discretionary 12.5% service

may contain nuts and other allergens. charge will be added to the final bill.











