



Smith & Wollensky
LONDON

CHRISTMAS MENU

Three-courses £52 per person

STARTERS

Choose 3

Lobster & Shellfish Bisque

Terrine de Campagne

Gravadlax Salmon with Pickled Vegetables and Sweet Mustard Dressing

Wild Mushroom Risotto Cake

MAIN COURSES

Choose 3

Beetroot & Shallot Tart

Roast Free-Range Norfolk Bronze Turkey with all the trimmings

Braised USDA Featherblade Steak with Bordelaise Sauce

Steamed Seabass on a Bed of Samphire Moules Marinière with Saffron

8oz Charbroiled Fillet Mignon (£8 surcharge; served medium-rare)

14oz USDA Prime Dry-Aged Sirloin (£12 surcharge; served medium-rare)

24oz Signature Bone-In Rib-Eye (£24 surcharge; served medium-rare)

FAMILY STYLE SIDES

All included

Creamed Brussel Sprouts with Bacon

Seasonal Vegetables

Duck-Fat Roasted Potatoes

DESSERT

Choose 2

Mulled-Wine Poached Pears

Christmas Pudding with Brandy Sauce

Cranberry & Walnut Tart with Vanilla Ice Cream

Chocolate Mousse

Cheese Plate (£5 surcharge)

*Freshly brewed coffee & herbal teas included served with desserts.
Vegetarian option always available. Our prices include VAT, excludes service charge at 12.5%*