

SMITH & WOLLENSKY

LONDON

CHRISTMAS MENU

AVAILABLE 27 NOVEMBER – 24 DECEMBER

THREE COURSES £89 PER PERSON INCLUDING FAMILY-STYLE SIDE DISHES.

STARTERS

WOLLENSKY'S FAMOUS SPLIT PEA SOUP WITH BACON (GF)

Vegan alternative available

USDA PRIME SIRLOIN CARPACCIO (GF)

Chestnut mushroom, truffle & herb mayonnaise, Pecorino

SALAD OF APPLE, WALNUTS, CELERIAC, CHICORY, WHIPPED TOFU

OAK SMOKED SALMON

Fresh horseradish, crème fraîche, blinis

MAIN COURSES

ROAST FREE-RANGE BRONZE TURKEY

Corn bread & pork stuffing, pigs in blankets

BRAISED LAMB SHANK

Mash, mint gremolata, red wine jus

ROASTED COD

Lobster bisque

MUSHROOM EN CROÛTE, MADEIRA & TRUFFLE SAUCE

225g PREMIUM IRISH FILLET

£19.00 supplement applies

400g AUSTRALIAN ANGUS RIB-EYE

£19.00 supplement applies

400g USDA PRIME SIRLOIN

£35.00 supplement applies

280g USDA FILLET

£50.00 supplement applies

600g USDA PRIME DRY-AGED BONE-IN RIB-EYE

£55.00 supplement applies

SHARING FAMILY-STYLE SIDES

CREAMED BRUSSELS SPROUTS WITH POITRINE FUMÉE (GF)

SEASONAL VEGETABLES (GF)

BEEF-FAT ROASTED POTATOES (GF)

DESSERTS

NOUGAT GLACÉ, SOUR CHERRY COMPOTE, SPICED SHORTBREAD

OLD IRISH CHRISTMAS PUDDING & BRANDY SAUCE (VE)

SALTED MILK CHOCOLATE CARAMEL, WHISKEY CRÉMEUX, CHOCOLATE CRISP

SELECTION OF EUROPEAN CHEESES

£10.00 supplement applies

Our prices include VAT, excludes service charge at 15%

For further information regarding allergens in our dishes please ask a member of staff