



ST PANCRAS

BAR & BRASSERIE

FESTIVE SET MENU

£40 per guest

Served with tea or coffee and mini mince pies

STARTERS

Pumpkin soup Pumpkin seeds, sage oil (ve)

Pâté en croûte Brandy cherries, pistachio, cornichons

Gin-cured trout Horseradish cream. cucumber, fennel pollen, rve bread

MAIN COURSES

Root vegetable Wellington Jerusalem artichoke

purée (ve)

Cornish cod

Wild mushrooms. dill beurre blanc

Festive turkey Turkey ballotine, traditional trimmings, gravy

DESSERTS

Christmas pudding Brandy sauce (ve)

Chestnut trifle Spiced custard, brandy cherries

Cheese plate Beauvale, Baron Bigod, Tor Pyramid, quince jelly, crackers (£5 supplement)

(v) vegetarian (ve) vegan

A discretionary 13% service charge will be added to your bill. All prices are exclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.