



Christmas Menu 2018

2 courses £21 – 3 courses £26

Available for tables of 6 or more

Creamed Celeriac Soup, Chestnut and Olive Tapenade, Smoked Crouton

Chalk Farm Beetroots, Charred Sprout Tops, Cashew Nut Mayonnaise

Serven and Wye Hot Smoked Salmon, Avocado Puree, Fennel Salad

Pressed Waveney Valley Pork Belly, Apple and Cider Puree, Celeriac Remoulade

Vegan Christmas Wellington, Winter Greens and Hazelnuts, Tomato Gravy

Pan Fried Sea Trout Fillet, Creamed Cauliflower, Artichoke Barigoule

Braised Ox Cheek, Confit Garlic and Horseradish Mash, Heritage Carrots, Thyme Jus

Crown of English Rose Turkey, Goose Fat Roast Potatoes, Bacon Sprouts

Baked Parsnips, Butter Roast Carrots, Pigs in Blankets, Sausage Stuffing

Cranberry Jam, Turkey Gravy

PX Sherry Poached Pear, Crème Fraiche Ice Cream, Honey Crumble

Baileys Crème Brûlée, Short Bread Biscuits

Christmas Pudding, Vanilla Custard, Chantilly Cream

Mini mince pies for the table

All our eggs and meat are free range and our fish is sourced from sustainable fisheries.
Food allergies and intolerances: please speak with a member of the team if you would like to know about our ingredients.
10% optional service charge included and any gratuities go directly to the staff serving you.

graveney@anticlondon.com / 020 8672 9016