



CHURCH
HOUSE

WESTMINSTER



SEATED CHRISTMAS MENUS

STARTER

Potted duck leg, clementine glaze, crispy kale, baby beetroot tart
Chalk Farm trout and crab roulade, pickled cucumber, yuzu and lime mayonnaise
Mushroom and chestnut pâté, stilton beignets, cranberries gel (V)

MAIN

Roast turkey breast, crispy pressed leg, pigs in blankets,
fondant potato, roasted vegetables, celeriac purée, redcurrant jus

Guinea fowl breast, smoked leg and field mushroom croquette,
truffle dauphinoise, shaved sprouts, carrot purée, mustard sauce

Plaise meunière, crushed new potatoes,
Jerusalem artichoke crisps, stem broccoli, caper and chervil butter

Beetroot tarte tatin, caramelised goats cheese,
rocket and balsamic pesto (V)

DESSERT

Christmas pudding, cherry compôte, crème Anglaise

Church House Christmas ice cream cake

Mont Blanc, white chocolate powder

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team. (V) -vegetarian; (VG)-vegan; (GF)-gluten-free.