



CLASSIC CHRISTMAS MENU
£28 PER PERSON

ROAST SUFFOLK TURKEY

Goose-fat potatoes, chestnut-pork stuffing, sprouts, parsnips, carrots, cranberry sauce, red wine bone broth reduction gravy

(RIB EYE instead of turkey £5 supplement)

NUT VEGETABLE ROAST, FRESH SAGE LEAVES

Cavolo nero, sweet potatoes, parsnips, cranberry orange sauce

PAN SEARED FILLET OF SEA FISH WITH FENNEL & TARAGON

Almond & cinnamon wild rice

HOMEMADE MINCE PIE

Madagascan vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING

Brandy butter

CHEESE BOARD TRIO

Crackers tomato chutney

P O R T O B E L L O H O U S E



CHRISTMAS CELEBRATION MENU
£34 PER PERSON

SEARED VENISON
butternut Squash Puree, broad beans and pistachio sauce

YELLOW FIN TUNA SASHIMI
chili lime and mint

CHESTNUT, BLUE CHEESE AND SPINACH PARCELS
on a bed of truffled wild mushroom puree

HAM HOCK
and piccalilli

ROASTED LAMB LOIN, HERB & DIJON MUSTARD CRUST
anchovy butter marinated potatoes, braised radishes, shallots, bacon

PAN SEARED FILET OF SEA FISH
fennel, tarragon, ratatouille, & almond cinnamon wild rice

PIEROGI POLISH STUFFED DUMPLINGS
mushroom and cabbage mélange stuffing, parmesan, butter and chive sauce

RISOTTO ITALIANO
Wild mixed mushrooms, chestnuts, parmesan, coffee butter

PASSIONFRUIT CHEESECAKE

TRADITIONAL CHRISTMAS PUDDING
ice cream or brandy butter

CHOCOLATE MOUSSE
chocolate shavings and raspberry

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Terms and conditions apply