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# **CHRISTMAS MENU**

**2 COURSES £35** 3 COURSES £37



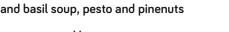




### **AMUSE-BOUCHE**

Roasted tomato and basil soup, pesto and pinenuts







#### STARTER

Smoked salmon and dill parfait, pickled cucumber and lime herb oil

Toasted walnut and stilton salad, endive, fresh pear and blue cheese dressing

Rare roast beef on toasted sourdough bread. horseradish crème and watercress



#### MAINS

Norfolk turkey, pigs in blankets, chestnut stuffing, roast potatoes, Brussel sprouts, cranberry sauce and red wine jus

Roasted cod, spiced braised red cabbage, caper and basil, oil

Spinach and goat's cheese ravioli, heritage beetroot

## **DESSERTS**

Christmas pudding, brandy sauce

Amaretto brownie, Chantilly cream

Basil panna cotta

## **EXTRAS**

Coffee or tea with truffles

Available from 1st - 23rd December Pre-order only with a deposit of £10 per person Service charge 10% Venue can be hired for up to 200 people Closed from Saturday 24th December to Tuesday 3rd January

