

WE LOOK FORWARD TO WELCOMING YOU TO CELEBRATE THE FESTIVE SEASON.

Located in the heart of Shoreditch just a stone's throw from Old Street, provides the perfect environment for your Christmas party needs. Our carefully selected festive menus combine a generous mix of fantastic seasonal ingredients, hearty winter favourites and inspired twists on tradition. We also offer a hand-picked wine list and signature cocktails to complement the food, with something for everyone.

Everything about the experience at The Grill, from the service to the ambiance, make this versatile space a favourite for local businesses to celebrate: from drinks and canapé receptions to group lunches and dinners.

Our Christmas menus are available from Friday 1st December 2017.

CHRISTMAS SET MENU £40pp

STARTERS •

Ham hock terrine, quince pure, golden raisins, pea shoots, pecorino sable, quince jelly.

Gravlax, bread and butter pickles, herb cream cheese and rye bread.

Wild mushroom soup, truffle oil and parmesan shavings.

MAINS •

Roast Turkey, all Christmas trimmings, red currant jelly, Yorkshire pudding and currant gravy.

Slow cooked pork belly, chorizo and black bean stew.

Wild mushroom gnocchi, spinach and tarragon, pecorino cheese.

350g rib-eye steak served with one side dish and one sauce (£5 surcharge).

DESSERTS •

Christmas pudding with crème anglaise.

White chocolate panna cotta, roasted plums.

Chocolate brownie with vanilla ice cream and candied orange.

Mince pies to finish

CHRISTMAS SET MENU £50pp

• STARTERS •

Ham Hock terrine, quince pure, golden raisins, pea shoots, pecorino sable, quince jelly.

Trio of roast beetroot, lemon ricotta, focaccia crisps, edible flowers.

Roasted Brixham king scallops in garlic and port.

MAINS •

Roast Turkey, all Christmas trimmings, red currant jelly, Yorkshire pudding and currant gravy.

Pan fried hake, cauliflower pure, celeriac and romanesco.

Wild mushroom gnocchi, spinach and tarragon, pecorino cheese.

Rump Lamb with parsnip pure, broad bean and mint fricassee, potatoes and pea shoots.

250g fillet steak served with one side dish and one sauce (£5 surcharge).

DESSERTS

Christmas pudding with crème anglaise.

White chocolate panna cotta, roasted plums.

Chocolate brownie with vanilla ice cream and candied orange.

Deconstructed sticky toffee pudding with brandy butter.

Mince pies to finish

CHRISTMAS SET MENU £60pp

STARTERS •

Ham Hock terrine, quince pure, golden raisins, pea shoots, pecorino sable, quince jelly.

Trio of roast beetroot, lemon ricotta, focaccia crisps, edible flowers.

Roasted Brixham king scallops in garlic and port.

Gravlax, bread and butter pickles, herb cream cheese and rye bread.

• MAINS •

Roast Turkey, all Christmas trimmings, red currant jelly, Yorkshire pudding and currant gravy.

Pan fried hake, cauliflower pure, celeriac and romanesco.

Wild mushroom gnocchi, spinach and tarragon, pecorino cheese.

Slow cooked pork belly, chorizo and black bean stew.

8oz Angus fillet with chips, mushroom, cherry tomatoes on the vine and peppercorn sauce.

DESSERTS •

Christmas pudding with crème anglaise.

White chocolate panna cotta, roasted plums.

Chocolate brownie with vanilla ice cream and candied orange.

Deconstructed sticky toffee pudding with brandy butter.

Lemon and thyme posset.

Mince pies to finish



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