



# PANTECHNICON

65pp

## *starters*

Pumpkin velouté, roasted chestnuts, truffled croutons, sage (pbo) (gfo)  
Homemade wild mushroom ravioli, roasted hazelnuts (v)  
Gin cured salmon, pickled cucumber salad, apple & horseradish mousse

## *mains*

Roast Norfolk Bronze turkey breast & leg, classic Christmas sides:  
*buttered winter greens, roast potatoes, cranberry, stuffing, chipolatas, bread sauce*  
Icelandic roasted cod, winter ratatouille, lemon beurre blanc  
Roasted Delica pumpkin, aubergine hummus, pomegranate, spiced crème fraîche (v) (pbo) (gf)

## *sides*

Brussel sprouts & chestnut (pb) (gf)  
Winter vegetables à la Provençale (pb) (gf)  
Heirloom tomato salad, red onion, basil (pb) (gf)

## *dessert*

Sticky toffee pudding, caramel sauce, vanilla ice cream (v)  
Spiced pumpkin tart, vanilla Chantilly (pbo) (gfo)

---

Mince pies & petits fours (v)

Email us at  
[events@pantehnicon.com](mailto:events@pantehnicon.com)  
for more information.

PANTECHNICON.COM  
@\_PANTECHNICON

19 Motcomb Street, London SW1X 8LB

roof garden

(pbo) Plant Based Option | (v) Vegetarian | (gfo) Gluten Free Option  
An optional 13.5% service charge will be added to the bill.  
Please let our staff know if you have dietary or allergen needs.



PANTECHNICON  
**festive set menu**

**85 pp**

*entrée*

Pumpkin velouté, roasted hazelnuts, crispy sage (pb) (gfo)

*starters*

Seafood ravioli, lobster bisque, Taggiasche olives, romanesco  
Chef's foie gras terrine, mango chutney, pan brioche  
Twice baked cheese soufflé with Gruyère glazed crust, sage cream (v)

*mains*

Roast Norfolk Bronze turkey breast & leg, classic Christmas sides:  
*buttered winter greens, roast potatoes, cranberry, stuffing, chipolatas, bread sauce*  
Wild seabass à la Provençale, saffron beurre blanc  
Dry-aged Scottish ribeye, peppercorn sauce, Parmantier potatoes  
Roast cauliflower, hummus, sultanas, pomegranate, roasted almonds, balsamic glaze (pb) (gfo)

*sides*

Brussel sprouts & chestnut (pb) (gf)  
Winter vegetables à la Provençale (pb) (gf)  
Wild rocket, Parmesan (pbo) (gf)

*dessert*

Christmas pudding, brandy & orange butter, Jersey cream  
Apple tarte Tatin, vanilla ice cream (pbo) (gfo)

---

Mince pies & petits fours (v)

Email us at  
[events@pantehnicom.com](mailto:events@pantehnicom.com)  
for more information.

PANTECHNICON.COM  
@\_PANTECHNICON

19 Motcomb Street, London SW1X 8LB

**roof garden**

(pbo) Plant Based Option | (v) Vegetarian | (gfo) Gluten Free Option  
An optional 13.5% service charge will be added to the bill.  
Please let our staff know if you have dietary or allergen needs.



PANTECHNICON

# canapés & bowl food

## *canapés*

Choice of

three £25 | five £30 | seven £35

two pieces pp served

Homemade foie gras terrine,  
mango chutney, brioche

Aberdeen Angus beef tartare,  
sourdough

Smoked duck, marinated fig  
marmalade, polenta tacos

Smoked salmon, blini,  
crème fraîche, salmon roe (gf)

Crab & avocado salad, chicory leaves

Crispy king prawns,  
papaya chilli sauce (gfo)

Truffle & cheese croquette,  
tomato chutney (v)

Wild mushroom arancini, aioli mayo (v)

Roasted baby red peppers,  
vegan cream cheese (pb) (gf)

Artichoke & goat's cheese crouton (v)

Winter ratatouille, basil pesto,  
sourdough (pb) (gfo)

Mashed avocado, lime,  
crispy plantain (pb) (gfo)

## *bowl food*

£10 each

three bowls pp recommended

Roasted corn-fed chicken, barley & wild mushroom risotto

Beef bourguignon, horseradish pomme purée, salsa verde

Mini cheeseburger, tomato relish, garlic mayonnaise

Lemon sole goujon, tartare sauce

Roast cod, herbed fregola, Taggiasche olives, cherry tomatoes

Crispy fried squid, sweet chilli & lime dressing

Pumpkin tortellini, beurre noisette, sage, Parmesan (v)

Woodland mushroom risotto, chervil cream (pbo) (gfo)

Roasted pumpkin, aubergine hummus, pomegranate,  
spicy yoghurt (v)

Provençale casserole, couscous, mint Greek yogurt (pbo) (gfo)

## *sweet*

£8 each

Chocolate brownie (pbo) (gfo)

Apple tarte Tatin, Normandy crème fraîche (pbo) (gfo)

Lemon cheesecake (v)

Passion fruit & mango cones (v)

Vanilla crème brûlée (v)

Pumpkin pie (v)

Christmas pudding (v)

Email us at  
[events@pantehnicon.com](mailto:events@pantehnicon.com)  
for more information.

PANTECHNICON.COM  
@\_PANTECHNICON

19 Motcomb Street, London SW1X 8LB



roof garden

(pbo) Plant Based Option | (v) Vegetarian | (gfo) Gluten Free Option  
An optional 13.5% service charge will be added to the bill.  
Please let our staff know if you have dietary or allergen needs.