

# THE BOTANIST

SLOANE SQUARE

## *Christmas Menu*



### STARTERS

- Creamed Paris brown mushroom and chestnut soup
- Gressingham duck and cranberry terrine,  
clementine chutney, parsley and buckwheat
- Scottish cured salmon, sauerkraut,  
dill crème fraîche, rye bread
- Spiced cauliflower fritters, pomegranate,  
soya yoghurt, sumac

### MAINS

- Roast free range Lincolnshire turkey, chestnut stuffing,  
bread sauce, pigs in blankets, Brussels sprouts,  
goose fat roast potatoes, roasting juices
- Slow braised Longhorn short rib of beef,  
horseradish sauce, fondant potato, salt baked  
parsnips, bone marrow jus
- Roast fillet of Peterhead cod, Jerusalem artichoke,  
apple, shiitake mushrooms, hazelnut butter
- Hay baked celeriac, parsley and spelt risotto, red wine

### DESSERTS

- Georgie Porgie's Devonshire Christmas pudding, brandy custard
- Chocolate and salted caramel delice, peanut brittle
- Lemon tart, raspberry sherbet, lemon crème fraîche
- Mango pavlova, pineapple syrup, coconut cream

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£65 THREE COURSES

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