

Christmas @

THE SOMERS TOWN COFFEE HOUSE

FESTIVE DINING

2 Courses £29.95 (starter & main) 3 Courses £34.95

STARTERS

Beetroot, coconut & harissa soup (VV, gfa)

Camembert, toasted walnuts & cranberry jam, sourdough (V, gfa)

Smoked Mackerel Pate, beetroot & parsnip crisp, sourdough toast

Braised pork cheek croquettes, pea puree & black pudding crumb

Sea food salad, prawn, crab & crayfish salad (gf) (£3 surcharge)

MAINS

Braised beef short-rib, red wine & cranberry jus (gf)

Rolled & stuffed turkey wrapped in parma ham, pigs in blanket

Lemon & thyme roasted hake parcel, white wine leek & dill sauce

Roasted butternut squash with feta, chestnuts & pomegranates (VV gf)

½ grilled lobster, garlic & parsley butter (£19.95 surcharge) (gf)

Served with garlic & thyme roast potatoes, braised Red Cabbage, spiced carrots & parsnips & chestnut brussel sprouts and of course gravy!

DESSERTS

Christmas pudding, creme anglaise

3 Cheese board, chutney & crackers

Warm chocolate brownie, ice cream (gf)

FESTIVE PLATTERS

(Recommended 3 to 4 guests per platter)

MEAT PLATTER £65

Glazed pigs in blanket - Chicken wings - Turkey & pork skewers, cranberry dip - roast potatoes & dipping gravy

SEAFOOD PLATTER £78

Maldon oysters - Dorset crab - Mussels - Atlantic prawns

VEGAN PLATTER £59

Padron peppers - corn ribs - beetroot hummus - red lentil & chickpea kofta

FLATBREAD PLATTER £59

Beetroot babaganoush - braised Pork cheek & cranberry - halloumi, courgette, lentil & chickpea

OYSTERS

Pre-dinner oysters Maldon, Essex 3,6 or 12 (£10, £18, £35)

Served with shallot vinegar, lemon, tabasco

APERITIFS

Fitz Bellini & Oyster on arrival £15pp
Fitz English sparkling wine, peach purée

Clementine £12

Malfy con Arancia, Aperol, citrus

Bergamot Spritz (Low Alcohol) £10

Italicus bergamot, yuzu tonic, citrus

Yuzu Caleño (Alcohol Free) £7

Light and Zesty Caleño paired with Artisan Yuzu Tonic

DIGESTIFS

Back Forest Gateau £11

Absolut vanilla, Chambord, Cartron crème de cacao, cherry brandy

Espresso No-tini (Alcohol Free) £7.5

Caleño dark & spicy, Espresso & vanilla syrup

Ruby Sour £8.95

Makers Mark, Graham's port, citrus

Winter Old Fashioned £11

Woodford reserve, winter bitters, Demerara sugar

PRIVATE DINING

Book one of our four private dining rooms for £90 for parties of 6 to 18 guests

COSY COCKTAILS

More informal parties can book an area or exclusive hire of our cocktail bar for 4 to 80 guests, ask our team for details.



Scan here for full festive details

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(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (VV) Vegan

A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.