

# christmas @ THE SOMERS TOWN COFFEE HOUSE

## festive dining

2 Courses £31 (starter & main) 3 Courses £36

### STARTERS

Roasted sweet potato soup, ginger, flora cream, crispy kale,  
chive oil (ve)(gfa)

Smoked mackerel pate, horseradish cream, beetroot jam,  
sourdough (gfa)

Pressed ham hock, piccalilli, pickles, toast (gfa)  
Mozzarella, candied walnuts, lemon thyme, honey, toast (v)(gfa)

### MAINS

Cranberry & orange stuffed turkey, pigs in blankets,  
crispy sage stuffing, redcurrant jus

Braised lamb rump, smoked aubergine, courgette & coriander puree,  
redcurrant jus (gf)

Chalk stream trout, beetroot jam, samphire,  
salty fingers, sorrel sauce (gf)

Stuffed butternut, cranberry, walnut & spinach stuffing,  
savoury onion crumble, whipped cheese (ve)(gfa)

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

### DESSERT

Dark chocolate torte, salted caramel, whipped vanilla cream (ve)(gf)

Basque cheesecake, berry compote, candied walnuts, crème fraiche (gf)(nfa)

Classic Christmas pudding, brandy sauce (ve)(gf)

Lincolnshire poacher, Devonshire Blue, celery, crostini, chutney (gfa)

## festive platters

Recommended 3 to 4 guests per platter

### SANDWICH 69

Heritage tomato - whipped cheese - basil oil - Dorset Sea salt (ve)

Battered Hampshire haddock - tartar - samphire

Smoked ham hock - soft-boiled hens' egg - piccalilli

### MEAT 69

Chicken wings - Lincolnshire poacher - garlic - parsley (gf)

Pigs in blankets - honey- mustard - chives

Scotch egg - black pudding - piccalilli

### VEGETARIAN 69

Potato skins - whipped cheese - chives (ve)(gf)

Butternut sausage roll - beer onions - brown sauce (ve)

Cauliflower cheese croquette - mustard - Sparkenhoe red

### FISH 69

Cod cheek nuggets - tartar - salt & vinegar mayo

Battered Hampshire haddock - tartar (gf)

Crispy calamari - salt & pepper - garlic mayo (gf)



English Sparkling Bellini £10

Prosecco Mimosa £9

Bergamot Spritz (Low Alcohol) £10  
Italicus bergamot, yuzu tonic, citrus

London Caleño (Alcohol Free) £8  
Light and Zesty Caleño paired with LE Tonic

## digestifs

Yule time old fashioned £12  
Woodford, clove, cinnamon spiced syrup

Espresso No-tini (Alcohol Free) £7.5  
Caleño dark & spicy, Espresso & vanilla syrup

MULLED WINE £6pp  
can be warmed and ready for your arrival

## PRIVATE DINING

Each room is available with sensible  
minimum spends. 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.



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

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

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