

The House of St Barnabas

LONDON

Christmas Private Dinner



£70 PER PERSON

STARTERS

Chestnut velouté with truffle and artichoke bon bon

*Home smoked Loch Duarte salmon with baby watercress pickled baby
beetroot*

*Pickled ham hock sourdough toast and piccalilli flavours saffron
emulsion*

MAINS

Kelly bronze Turkey set bread sauce, red cabbage and shaved Brussels

*Herb crusted salmon, rosti potato wilted purple kale and red wine
reduction*

*Iron bark pumpkin tart with pickled trumpets watercress sauce and
sage crisp*

DESSERT

Homemade Christmas pudding, brandy cream

Cranberry, orange and almond pativia cinnamon spiced espoma

70% dark chocolate fondant, salted caramel sauce



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**£85 PER PERSON
ONE GLASS OF CHAMPAGNE ON ARRIVAL
STARTERS**

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*Home smoked Loch Duarte salmon with baby watercress pickled baby
beetroot*

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emulsion*

MAINS

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70% dark chocolate fondant, salted caramel sauce

&

British Cheeses platter

