



CLERKENWELL HOUSE

CHRISTMAS MENU

£35 per person

STARTER

Pumpkin Soup

A silky textured soup, sprinkled with crunchy croutons and seeds on top. Made with Spanish onion, celery, fresh pumpkin, double cream and extra virgin olive oil.

Smoked Salmon and Guacamole

Sliced smoked Scottish salmon with freshly made guacamole. Topped with red caviar eggs.

Goats Cheese Bruschetta

Made with a base toasted brioche slice, topped with goat cheese, organic diced tomatoes, courgette, chopped fresh thyme, black olives, oregano, extra virgin olive oil. This recipe is simplicity itself, but it has a wonderful combination of flavours and a very crunchy texture.

Bresaola Carpaccio

Air-dried salted beef originated in Valtellina Valley in Northern Italy. Thinly sliced over a bed of organic baby arugula and topped with shaved Parmigiano Reggiano, cherry tomato, extra virgin olive oil and fresh lemon.

MAIN COURSE

Truffle and Mushroom Ravioli

Fresh homemade pasta filled with porcini mushrooms, made with whipping cream, fresh chopped sage, white wine, truffles, extra virgin olive oil and parmesan cheese.

Halibut with Walnut Crust

Pan fried fillet of Halibut with aromatic walnut crust, thyme and shallots. Served with parsnips mash, steamed mange tout and cherry tomatoes .This dish melts in your mouth.

Roast Leg of Lamb with Aubergine Caponata

Succulent roast leg of lamb cooked in oven with handful of fresh rosemary, garlic, bay leaves, onions and carrots. Served with aubergine caponata, roasted potatoes and gravy.

Christmas Turkey

Boned roast free range Turkey with apple stuffing. Served with chipolatas (mini sausages & bacon wrap), seasonal winter vegetables, roasted potatoes, cranberry sauce and homemade gravy.

DESSERT

Traditional Christmas Pudding

Made with sultana raisins, dried figs, mix candied dried apricot, brandy, orange zest, fresh breadcrumbs, eggs and orange juice. Served with homemade custard and rhubarb cream.

Torta Meneghina

Light panettone sponge filled with orange flavoured patisserie cream. Decorated with, icing sugar diamonds, fresh orange and Grand Marnier Liqueur.

Italian Cheese Selection

Made with Parmiggiano Reggiano, Pecorino Romano, Asiago, Scamorza Affumicata, dried figs, walnuts and honey. Served with baguette.