



FESTIVE MENU

A delicious 3 course festive menu served at
The Distillery

TO START

Portobello road gin soaked gravadlax, capers

Parsnip croquettes, garlic mayonnaise (V)

Fennel, apple, chestnut, pumpkin seed and watercress
salad (V)

Duck liver parfait, brioche toast and fig chutney

MAINS

Smoked trout, kedgeriee with creamy leeks

Red wine braised lamb shank, sweet potato mash

Roasted Christmas Turkey with all the trimmings

Nutty wild rice and shredded brussel sprouts stuffed
mini pumpkins (Vegan)

Yorkshire cheese and vegetable pie (V)

All main courses served with kale, pine nuts and raisins

Cauliflower cheese

PUDDING

Christmas pudding, brandy cream

Chocolate delice

Apple pie and Custard

£37.50 per person
(minimum of 6 people.)
+ 12.5% service charge



FESTIVE LIGHT BITES MENU

A smaller, buffet style menu that has been designed for the more informal Christmas parties.

COLD TO SHARE

Our famous house platter with a selection of cured meats, artisan cheeses and accompaniments

HOT TO SHARE

Sharing boards of our favourite Christmas small dishes – our classic Calamares, Jambon Pigs in Blankets, Tortilla, Parsnip croquetas and grilled Turkey

£16.75 + VAT per person
+ 12.5% service charge



BOOK NOW FOR CHRISTMAS

For more information on booking your festive party at The Distillery please contact us.

Email: bookings@the-distillery.london

Telephone: +44 203 0342233

