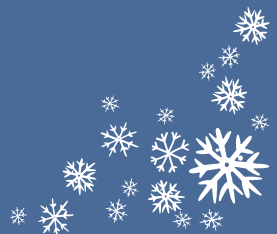


No3

at Nightingale Place

CHRISTMAS MENU

2025





FESTIVE MENU

MONDAY - SATURDAY

STARTERS

White onion and thyme soup, aged cheddar straws and shaved chestnuts (GF*, N, V)

Pressed ham and chicken terrine, bread and butter pickles and toasted sourdough (GF*, N)

Crab arancini, chicory, frisée, pickled fennel, carrot with lemon-parmesan dressing

Grilled portobello mushroom tartare, celeriac rémoulade, toasted brioche and hazelnuts (GF*, N, V, VE*)



MAINS

Roast loin of cod, savoy cabbage, celeriac, carrot, potato fondant, and grain mustard velouté (GF)

Slow cooked pork belly, truffle potato purée, red cabbage, honey roast carrots, and red wine jus (GF)

Pumpkin ravioli, buttered spinach, whipped ricotta, and walnut pesto (N, V)

Roast turkey breast, cranberry and thyme stuffing, roast potatoes, pigs in blankets served with roasting gravy (GF*, N)



DESSERT

Black Forest delice with blood orange sorbet and morello cherry coulis (N, V)

Treacle and ginger tart, vanilla ice cream, clementine and cranberry compote (N, V)

Gooseberry posset, with honey and ginger shortbread (GF*, V)

Christmas pudding, vanilla ice cream and brandy sauce (GF*, N, V, VE*)

2 courses
£34.00 per person

3 courses
£39.00 per person

NOW TAKING BOOKINGS
CALL: 0203 510 4720

CHRISTMAS DAY

STARTERS

Butternut squash soup with fried sage leaves, gruyère croutons and truffle oil (GF*, N, V)

Brûléed figs with aged balsamic, whipped ricotta and hazelnuts (GF*, N, V, VE*)

Crispy lamb bonbons, parsnip purée, truffle honey, pickled onions and parsnip crisps

Prawn cocktail, smoked salmon, with pickled cucumber salad and spiced bloody mary emulsion



MAINS

Roast turkey breast, cranberry and thyme stuffing, goose fat potatoes, pigs in blankets served with roasting gravy (GF*, N)

Sirloin of beef, Yorkshire pudding, roast potatoes and port wine jus (GF*, N)
both served with a selection of seasonal vegetables

Roast fillet of salmon, butternut squash fondant, sweet and sour cabbage, and spiced caramel jus (GF*)

Mushroom pithivier, onion soubise, buttered spinach, chestnuts and roast shallots (N, V)



DESSERT

Cheese plate, chutney, grapes and crackers (GF*, N, V)

Chocolate fondant, vanilla ice cream, hazelnut praline and salted caramel sauce (GF, N, V)

Clementine trifle with cranberry and pistachio (N, V)

Christmas pudding, vanilla cream, ice cream and brandy sauce (GF*, N, V, VE*)

£95.00 per person



BOXING DAY BUFFET

Sit back, relax, and enjoy our festive Boxing Day buffet.

Enjoy cold meats, fish, pâté, salads, and breads. Alongside hot dishes such as bubble and squeak, savoury pies, and roasted root veg.

Finish with indulgent desserts or classic cheese and crackers.

£32.00 per person

CELEBRATE IN STYLE

The perfect venue for whether you're gathering with family,
work colleagues, or friends.

Choose from our festive set menu or indulge in a festive afternoon tea,
all served in a warm and welcoming atmosphere.

To find out more, simply speak to a member of our team.

FESTIVE AFTERNOON TEA

MONDAY - SATURDAY

Our indulgent afternoon tea with a
Christmas twist!

Tiers of tempting treats guaranteed
to delight.

Featuring Christmas themed
sandwiches, plain and spiced scones
with preserves and clotted cream,
and festive sweet treats.

£32.00 per person



NEW YEAR'S EVE

CHAMPAGNE & CANAPÉ RECEPTION

£25.00 per person



MAINS

Roasted beef fillet with celeriac purée, potato gratin, spinach, shallots, and red wine jus (GF)

Green olive herb-crustéd fillet of sea bream, Jerusalem artichoke colcannon, champagne beurre blanc and artichoke crisps (GF*)

Pan-fried gnocchi, roasted cauliflower, cauliflower purée, Parmesan crisp, caper and raisin dressing (V)



DESSERT

Cheese plate, chutney, grapes and crackers (GF*, N, V)

Crème Brûlée with almond puff pastry sticks (GF*, N, V)

Peruvian chocolate and nougat mousse, with pistachio stick and salted caramel sauce (GF, N, V)

£60.00 per person

Reception and dinner – £85.00 per person



NEW YEAR'S DAY BRUNCH

Ease yourself into the New Year with a delicious start to the day. Our menu offers a mix of traditional breakfast items, savoury lunch dishes, and sweet treats, all crafted with the finest ingredients.

LOOKING FOR THAT SPECIAL GIFT?



Buy online - scan the QR
or visit audleyrestaurants.co.uk

CHRISTMAS FAIR

Join us for our annual Christmas fair. Bring your family and friends to enjoy festive stalls with treats, crafts, and gifts.

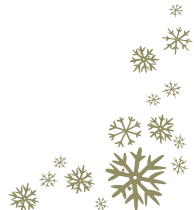
Saturday 29th November,
11.00am - 3.00pm



SCAN QR
TO FIND
OUT MORE



BOOK YOUR TABLE TODAY
0203 510 4720
www.no3clapham.co.uk



No3 at Nightingale Place, 3 Nightingale Lane, Clapham SW4 9AH

TERMS AND CONDITIONS

The Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

The festive afternoon tea menu is available Monday to Saturday throughout December.

The Christmas festive menu & the festive afternoon tea menu are not available on Christmas Day & Boxing Day.

A restaurant booking is required & is subject to availability.

A £10 deposit per person is required for Christmas Day bookings, and full pre-payment required by 3rd December. All deposits are non-refundable.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you & provide a list of all dishes containing allergens. Terms & conditions subject to change.