



CHRISTMAS DAY MENU

£120 per person

Glass of Perrier Jouet Champagne

Chefs choice of canapés

STARTERS

Chapel and swan smoked salmon and dressed crab tian, *avocado, pickled cucumber caviar and seeded sourdough crisps*

Parsnip velouté, *English stilton, wild mushrooms and shaved truffle* V

Smoked duck breast, *confit barbery duck leg, spiced red cabbage, apple gel and savoury toasted oats*

MAINS

Fillet of surrey beef, *ox-cheek rosti, baby onions, thyme & sea salt roasted beetroot and wild mushroom sauce*

Caldecott free range bronze turkey, *sage & onion stuffing, maple glazed pigs in blankets, cranberry sauce and Christmas trimmings*

Roasted fillet of Hailbut, *lobster bisque, braised leeks, samphire and gnocchi*

Spinach, butternut squash and cep Wellington, *Christmas trimmings* V

Champagne and blood orange sorbet

DESSERTS

Traditional plum pudding, *brandy custard and candid red currant* V

Chocolate and stem ginger treacle tart, *cinnamon ice cream* V

Sherry trifle, *orange custard and homemade brandy snaps* V

CHEESE SUPPLEMENT

La Fromagerie British cheeses, *cranberry and orange chutney, toasted seeded crackers* | £15 supplement

Coffee and mince pies

V Vegetarian | VE Vegan | V/VE Vegan upon request

108 Brasserie has teamed up with The Marylebone Hotel Community Consortium to support reputable charities in the neighbourhood, such as: West London Mission, Women's Trust and House of St Barnabas. \*Enjoy our fish and chips and we will donate £1 to the charities. Some menu items may contain nuts, seeds or other allergens, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

108 BRASSERIE