

# THE STATION HOUSE CHRISTMAS MENU

## To Start

Lemon, ginger & chilli Pan seared scallops with pea and carrots puree

Duck liver pate, fig chutney & bruschetta bread

Slow roasted pumpkin soup with amaretti & cream (V)

Comfit quail stuffed with duck liver served braised cabbage

## To Follow

All main courses served with a side of roast potatoes, Brussels sprout & pancetta wrapped chipolatas

Roasted Norfolk Turkey, lemon & chestnut stuffing & shallotte gravy

Pan seared red mullet fillet, broad beans & ricotta mash, spinach sauce & lemon caviar

Beef wellington stuffed with mushrooms served with Marsala wine gravy  
(£4 supplement)

Parmesan basket filled with butternut squash, spinach, ricotta & roasted tomato  
served with goat cheese sauce

## To Indulge

Dark Chocolate pate with fruit salad

Bread & Butter pudding with zabaione sauce & figs Chutney

Lemon curd with chocolate sticks

Sticky toffee pudding with vanilla ice cream

A selection of Italian cheese served with apple chutney and ciabatta bread  
(£2 supplement)

2 courses for £22 or 3 courses for £27

Our Christmas menu is available to pre-order between December 1<sup>st</sup> to December 23<sup>rd</sup> for parties of 4 & over. Children's portions are available for most dishes. Please ask for more details.

A discretionary 12.5% service charge will be added to your bill

(V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.

If you do have a food allergy, please inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service

THE STATION HOUSE W3 6BH 020 8992 7110 / thestationhousew3@gmail.com