

LAYLOW

CHRISTMAS MENU

The whole menu is served sharing style, please select a main course to be shared by all, and inform us of any vegan or vegetarians so we can cater accordingly.

APPETISER

(surplus)

30g / 50g on blinis

Oscietra

Flawless

STARTERS

Bread & butter (v)

Gravadlax, beetroot & leaft lemon

Ham hock & leek terrine

Baked Vacherin Mont d'or, thyme & honey (v)

Fennel, radicchio, walnut & blood orange salad (ve)

MAIN

Chestnut & Cep mushroom roast (ve)

Le Big Steak - Bearnaise

Turkey roulade - Horseradish, cranberry sauce

or Turbot - beurre blanc

SIDES

Roast potatoes (v/ve) | Roast carrots & parsnips (v/ve) | Spiced red cabbage (v/ve)

Cheesy leeks (v/ve) | Brussels sprouts (v/ve) | Red wine gravy (v/ve)

DESSERTS

Chocolate Fondant & cereal ice cream (v)

Basque Cheesecake & Griottine cherry (v)

Milk ice cream, mulled pears & candied walnuts (v/ve)

CHEESE

(surplus)

Cheese board, membrio, grapes & crackers (v)

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Please inform us of any dietary requirements. Dishes containing V/ve can be made vegan or vegetarian.