



CHRISTMAS DAY MENU

£85 PER PERSON

Glass of champagne on arrival

To enquire please email:
1751.Enquiries@trgplc.com

STARTERS

Vegan Burrata (vg) (gf)

Vegan burrata with beetroot, pesto and lemon oil 564 kcal

Smoked Duck Salad (gf)

Smoked duck served on a fresh fig and quail's egg salad with a sour cherry molasses & mulled wine dressing 339 kcal

Goat Cheese Souffle (v)

Twice baked goat's cheese souffle with pickled apple & walnuts and honey 573 kcal

Gin Cured Smoked Salmon with Melba Toast

Oak smoked 1751 gin cured salmon with pickled cucumber, crispy capers, salmon roe, dill oil & crème fraiche served with melba toast 410 kcal

MAINS

Turkey Paupiette

Turkey paupiette with panfried sprouts w pancetta and gran levanto, homemade duck fat roast potatoes, maple roast parsnips & carrots, Pigs in Blankets, red wine jus 1084 kcal

Pan Roast Fillet Steak

Oven roasted fillet steak served with potato fondant, Bordelaise sauce, maple glazed carrots & parsnips, buttered spinach, truffle jus. Served pink/medium 1021 kcal

Beetroot Wellington (vg)

Beetroot wellington with vegan gravy and parsnip mash 754 kcal

Steamed Cod (gf)

Steamed cod served with courgette, carrot & spinach "fettucine", champagne & caviar sauce, samphire & dill oil 695 kcal

Wild Mushroom & Truffle Gnocchi (v)

Gnocchi served with creamy blue cheese sauce, Hen of the Woods mushrooms, crispy shallots, truffle oil & truffle dust 803 kcal

DESSERTS

Christmas Pudding (v)

Served with Brandy sauce, vanilla ice cream and fresh strawberry 784 kcal

Sticky Toffee Christmas Pudding (v)

Served with Irish cream ice cream, Baileys caramel sauce and Lotus Biscoff crumb 747 kcal

Apple Tart Tatin (v)

Served with Calvados caramel sauce, vanilla ice cream and dehydrated apple slices 789 kcal

Cheese Board (v)

Smoked Applewood cheddar, Brie & Dolcelatte served with fig relish, oat crackers, celery sticks & grapes 800 kcal

- Filter Coffee & Chocolate Truffles -

(v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. (gf) These dishes are made with products that do not contain gluten as an ingredient. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at www.restaurantallergens.com/1751towerbridge. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. We accept Visa, Mastercard, China Union Pay & American Express. All major currencies are accepted.

All our prices include VAT at the current rate. 1751 Distillery, Bar & Kitchen is operated by 'The Restaurant Group PLC'. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.