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FESTIVE SET MENU

2 COURSES £37.50 | 3 COURSES £49.50



FESTIVE SET MENU

STARTERS

Sundried Tomato Tartare (vg) (gf)

Sundried tomatoes chopped with red onions and capers, served on a bed of crushed avocado with crumbled vegan feta and crispy basil leaves 467 kcal

Chicken & Apricot Terrine

Topped with Apple, Ale and Chilli Chutney and served with marinated cucumber, radish and warm soda bread 432 kcal

Goat Cheese Souffle (v)

Twice baked goat's cheese souffle with crispy shallots, beetroot and honey 585 kcal

Gin cured Smoked Salmon

Oak smoked 1751 gin cured salmon with pickled cucumber, crispy capers, salmon roe, dill oil & crème fraiche and rye bread 437 kcal

MAINS

Turkey Paupiette

Turkey paupiette with panfried sprouts, pancetta and gran levanto, homemade roast potatoes, maple roast parsnips & carrots, pigs in blankets, red wine jus 1062 kcal

Beetroot Wellington (vg)

Served with parsnip puree, maple glazed carrots & parsnips, kale and vegan gravy 754 kcal

Roasted Pork

With paprika crumb, parsnip puree, kale and dehydrated apples.
Served with red wine jus 762 kcal

Roasted Hake

Served with prawns, mussels and baby potatoes with curried Veloute sauce and asparagus 783 kcal

DESSERTS

Christmas Pudding (v)

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

Sticky Toffee 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 615 kcal

Cheese board (v) | £2 supplement

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

(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.