

## CHRISTMAS DAY MENU

### TO SHARE

Goldstein smoked salmon blinis, lemon chive, creme fraiche, Avruga caviar

Lishman's British charcuterie, capers, cornichons

Potato & onion seed sourdough, cranberry and chestnut whipped butter

### CHOICE OF STARTER

Terrine of truffled confit duck, smoked duck, red wine pear chutney, brioche

Lobster bisque, brandy cream, garden herbs, lobster tortellini

Heritage beetroot, whipped lemon ricotta, honey drizzle, puy lentils, walnut brittle

### CHOICE OF MAIN

*For the table to share: crisp roasted potatoes, roasted brussel sprouts and candied chestnuts*

Norfolk Bronze turkey, slow braised red onions, wild mushrooms, chestnut and cranberry stuffing, pigs in blankets, honey glazed heritage carrots, natural roast gravy

Scottish halibut, baby gem, leeks, herb gnocchi, champagne, dill, caviar velouté

Grassfed British striploin, slow braised ox cheek, pickled girolles, candied parsnip, potato galette, savoy cabbage, red wine thyme jus

Wild mushroom pithivier, cannellini beans, truffle chestnuts, winter herbs, roast Roscoff onion puree, black garlic gravy

### CHEESE COURSE

Perl Wen

A creamy white rind soft organic Welsh cheese

Black porter bread, plum and apple chutney

### CHOICE OF DESSERTS

Traditional Christmas pudding, caramelised orange, brandy custard

Veliche white chocolate and cranberry mousse, crystalised macadamia crumb

Selection of tea and coffee

Festive petit fours

£175 per person, Inc. VAT.

To discuss package details, or to check availability, please contact us at [bookingoffice.stpancras@autographhotels.com](mailto:bookingoffice.stpancras@autographhotels.com) or call +44 0207 841 3569

T&C's: To confirm the reservation, we require a deposit of the full menu price at the time of booking. Cancellations made up until 15<sup>th</sup> December 2025 are fully refundable. No-shows will be charged in full. Guests can upgrade their menu with our selected wine pairing for an additional £80 per person.

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate.



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