



Christmas 2017

Mozzarella, basil & fresh chilli crostini - Amuse-bouche

Baked fig wrapped in Parma ham stuffed with goat's cheese, blood orange & fennel salad

Pumpkin, squash & winter spice soup, toasted pumpkin seeds, truffle oil (v)

Smoked mackerel pate, Melba toast, silver onion, pickled cucumber

Ham hock terrine, sourdough, piccalilli

Norfolk Black roast turkey, stuffing, roast veg & toasted almonds, roast potatoes, pigs in blankets, red wine jus

Salmon en crouete, pan seared broccoli, white wine & dill sauce

Beef Jacob's ladder, horseradish mash, glazed carrots, red wine jus

Squash, apple & cranberry bake, winter veg broth, orange glazed fennel (vegan)

Bread & butter pudding, custard

Victorian Christmas pudding, brandy cream

Chocolate mousse, dark & white chocolate crumble

Artisan British cheeses, homemade grape and apple chutney, olive oil oat cakes (£3 per person supplement)

3 course meal £32 per person, 2 course meal £27 per person – Amuse bouche is complimentary from Wood Street

info@woodstreetbar.co.uk – 0207 2566990 – 53 Fore Street, London, EC2Y 8AX

(v) – Vegetarian, please inform your server of any allergies you may have.

This menu is available throughout Nov, Dec and Jan. Pre orders and bookings are essential.