

# That 70's Xmas

- Amuse-bouche

Hedgehog of Manor park cheddar, home pickled pearl onions, seared chili pineapple

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Tomato & basil soup, sourdough (VG & GF)

Prawn cocktail, hickory smoked Marie Rose

Chicken liver parfait, Kentish apple & pineapple chutney, Sourdough (GF)

Honeydew melon balls, Parma ham & black pepper (VG available)

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All served the way Granny did: Peas & corn medley, orange & ginger roasted carrot, braised red cabbage & Brussel sprouts.

Sage & onion roasted turkey breasts, pigs in blankets, roast potatoes & turkey gravy

Garlic butter chicken Kiev, boulangere potatoes (GF available)

Mushroom & kale stuffed pepper, sherry sauce & roast potatoes (VG & GF)

Salmon en croute, boulangere potatoes

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Classic sherry trifle topped with 100's & 1000's

White chocolate & raspberry bread & butter pudding

Xmas pudding, brandy sauce

Vegan ice cream selection, Delmonte fruit cocktail (GF)

3 course meal £26 per person, 2 course meal £21 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.