SIX CLERKS
RESTAURANT & BAR

FESTIVE LUNCH MENU 2026

2 COURSES - £49
3 COURSES - £59

Add half a bottle of house wine for £15

Law Society Members enjoy 10% off all food & drink.

STARTER

BEETROOT CURED SMOKED SALMON
Served with rainbow radishes, pickled fennel, lime gel, cucumber and wild fennel pollen

CONFIT DUCK TERRINE
Served with cranberry gel, savoury granola and brioche croute

ENGLISH HERITAGE BEETROOT
Served with sunflower seeds emulsion, toasted rye and dill (VE)

MAIN

NORFOLK ROAST TURKEY
Served with pigs in blanket, chestnut & apple stuffing and gravy

ROAST DUCK
Served with roasted plums and port reduction

CURRY WELLINGTON
Parsnip and squash with cauliflower purée and cranberry sauce (VE)

All main course dishes accompanied with roasted potatoes with thyme, buttered brussels sprouts with chestnuts & honey glazed baton carrots.

DESSERT

APPLE TART TATIN
Served with very vanilla ice cream (V)

CLASSIC CHRISTMAS PUDDING
Served with vanilla and brandy custard (V)

CHOCOLATE & TRUFFLE TORTE
Served with whipped cream and cranberry coulis

ADD A CHEESE BOARD FOR £15 PER PERSON
A selection of British cheese, crackers, grapes and chutney

To make a reservation, please call 0208 0493 709 or email sixclerks@113chancerylane.co.uk

A discretionary 12.5% service charge will be added to your bill.
Sample menu, subject to change.

(V) Vegetarian, (VE) Vegan

While we take care to avoid cross-contamination, we cannot guarantee any dish is completely allergen-free. Please speak to the catering management team about any dietary or allergen concerns before ordering.