SIX CLERKS
RESTAURANT & BAR

FESTIVE LUNCH MENU | 23 NOVEMBER TO 18 DECEMBER

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

MAIN

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

SPICED CAULIFLOWER WELLINGTON (V)
Cauliflower and tumeric with mushroom duxelles, Parmesan and braised red cabbage

CONFIT DUCK LEG
With chestnut & apple stuffing, roasted plums and port wine reduction

WILD MUSHROOM ROAST (VE)
With sundried tomatoes and seed crust and braised red cabbage

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

Feeling hungry? Add glazed baby parsnips, pigs in blankets, stuffing, braised red cabbage or jus for £6 per side.

DESSERT

APPLE TART TATIN (VE)
Served with vanilla ice cream

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

CHOCOLATE & TRUFFLE TORTE (V)
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.

(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.


Scan Me
for promotions, offers
and food allergens
information.