



# Christmas Menu

With a perfect central London location, stunning architecture and unique atmosphere, St Martin-in-the-Fields is the perfect setting for an unforgettable Christmas event. This is a seated three course menu, with each guest also receiving mini mince pies.

Price per head £49.95  
inc.VAT

## Starters

Cream of parsnip and chive soup **V**

Smoked salmon and prawn roulade with a pink peppercorn and chive dressing

A coarse farm-house pork terrine, homemade apple chutney, toasted brioche and seasonal leaf salad

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## Mains

Roast turkey paupiette served with buttered chantenay carrots and piccolo parsnips, pan-fried Brussel sprouts with bacon, roast potatoes, bread sauce and red wine gravy

Pan seared Scottish salmon fillet, caper and parsley mash, served with buttered seasonal vegetables, and lemon and herb dressing

Roast rump of lamb, caramelised cauliflower mash, roasted onions and baby carrots with a light mint jus

Vegetable mille feuille, flaky puff pastry, herb roast vegetables, shallot and white wine sauce **V**

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## Desserts

Traditional Christmas pudding with brandy sauce or fresh cream

Rich chocolate and orange torte with salted caramel sauce

Sherry trifle with fresh berries

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Mini mince pies

*Details on allergens are available on request*

**events@smitf.org**