



SPARKLING WINE

Sant' Orsola Prosecco, Italy £8/32

Moët & Chandon Brut £14/94

Veuve Clicquot Yellow Label £129



WHITE WINE

Vinuva Organic Pinot Grigio, Terre Siciliane, Italy – house wine £7/30

Waipara Hills, Marlborough, New Zealand, Sauvignon Blanc £9.5/40

Louis Jadot Chablis, France £10/35

Pulpo, Albariño, Rias Baixas, Spain £10/44



RED WINE

Vinuva Organic, Nero d'Avola, Terre Siciliane, Italy – house wine £7/30

En Rébellion, Pays d'Oc, Sainte Marie des Crozes, France, Pinot Noir £10/44

Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, France £9/36

Château Lyonnat, Lussac Saint-Émilion, France £11.5/52



ROSÉ WINE

Mirabeau Rosé, Côtes de Provence, France £10/42



CHRISTMAS MENU



Lunch & Dinner 3 Course Set Menu with a Glass of Prosecco £65pp.

We welcome enquiries from guests who wishing to know whether any dishes contain particular ingredients. Please inform your waiter of any allergy or special dietary requirements that we should be made aware of.



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STARTERS

LOBSTER BISQUE

Lobster Bisque, Devon Crab, Anchovy Crostini

CONFIT SALMON

Confit Salmon, Wild Rice, Pickled Vegetables

SCOTTISH SALMON

Mulled Wine Cured Scottish Salmon, Orange Marmalade, Baby Beats, Grilled Chicory Crème Fraiche

BEEF TARTARE

Beef Tartare, Parmesan Crips, Quail Egg, Horseradish Mayonnaise, Pea Shoot Tendrils

DUO OF GOAT CHEESE

Duo of Goat Cheese, Textures of Beetroot



MAIN COURSES

BEEF WELLINGTON

Open Fillet of Beef Wellington, Artichoke Puree, Potato Croquettes, Baby Vegetables, Oyster Mushrooms, Foie Gras, Truffle Jus

LAMB SADDLE

Lamb Saddle stuffed with Apricot, Spinach and Mushroom Mousse, Sundried Tomato Polenta, Bolognese, Aubergine Caviar, Mint Jus

TURKEY PAUPIETTES

Turkey Paupiettes with Sage and Onion Stuffing, Buttered Fondant Potato, Fricassee Of Winter Vegetables, Sweet Chestnuts, Smoked Lardons, Cranberry Jus

LEMON SOLE

Whole Pan Roasted Lemon Sole, Roasted Cherry Tomatoes, Buttered Vegetables, Sweet Chestnuts, Pancetta



VEGETARIAN MAIN COURSES

HOMEMADE GNOCCHI

Homemade Gnocchi, Sundried Tomato, Spinach, Parmesan Crisps, Herb Oil

BUTTERNUT SQUASH

Butternut Squash and Goat Cheese Filo Parcel, Romesco Sauce



DESSERTS

CHRISTMAS PUDDING

Christmas pudding with brandy butter sauce

SPICED APPLE & QUINCE

Spiced Apple and quince crumble with hot toddy ice-cream

TRIO OF CHOCOLATE

Trio of chocolate

CRÈME BRULEE

Toffee Crème Brulee with rosemary shortbread

CHEESE BOARD

British cheese board selection

Selection of Teas & Coffees with Petit Fours

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. A 12.5% discretionary service charge will be added on top of your bill. All prices are inclusive of VAT. This menu cannot be used in conjunction with any other promotions.

