

Adam Handling

CHELSEA

GRILL MENU

at
Adam Handling Chelsea

MEAT

30 day dry aged Ribeye steak 250g, 38
(16 per extra 100g)

35 day aged Scottish sirloin 250g, 35
(15 per extra 100g)

Salt aged fillet 250g, 40
(18 per extra 100g)

FISH

Whole fish of the day

VEGETARIAN

Smoked cauliflower cheese, black truffle 28

SAUCE

All at 4.5 each

Café de Paris / Peppercorn / Diane / Béarnaise

SIDES/SALADS

All at 6 each

Millionaire chips / Salt-baked cauliflower / Mixed leaf salad
Roast parsnip, carrot, swede / Burnt cabbage, sage, chestnut

FESTIVE MENU
at
Adam Handling Chelsea

STARTER

Ham terrine, salt-baked pineapple, hazelnut

Chestnut & heather honey soup

'Mother'
celeriac, green apple, date

Scallop, leek, lime, horseradish

MAIN

Braised ox cheek, parsley spelt, beer onions

Monkfish, parsnip & miso

Stuffed turkey, cranberry, pigs in blankets

Artichoke, black garlic, mushroom & pine

SWEET

Chocolate, mandarin, chestnut

Cider, apple, blackcurrant

Adam Handling Christmas pudding, brandy sauce

British cheese selection, crackers & chutney

2 courses 65pp

3 courses 75pp

VEGETARIAN ROSÉ FESTIVE AFTERNOON TEA MENU

55pp

Sandwiches

Vegetarian stuffing, braised cabbage on tomato bread
Butternut squash, rocket, walnuts on brown bread
Truffled tofu, pickled cucumber on pumpnickel bread
Grilled aubergine, hummus on tomato bread

Savoury

Waldorf wrap
Tomato, avocado, basil tapenade brioche
Chickpea chip, gochujang

Raisin scones & plain scones

Freshly baked every day, served with seasonal jam

Sweets & cakes

Carrot cake, passion fruit syrup
Lemon drizzle cake
Dundee cake

Coconut mousse, spiced exotic fruit
Chocolate, tofu & candied chestnut
Vanilla blackcurrent & lemon

Festive tea

Apple strudel

Combining irresistible tastes of baked apple & cinnamon with warming, aromatic spices

Rosehip & hibiscus

A deep-red tisane with a wonderfully balanced sweet & tart flavour, Rosehip & Hibiscus is a floral powerhouse

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of V.A.T.

Adam Handling

CHELSEA

SUNDAY LUNCH

60pp



STARTERS

Ham hock terrine, salt-baked pineapple, hazelnut

Wagyu beef & tuna tartare

'Mother'

Celeriac, green apple, date

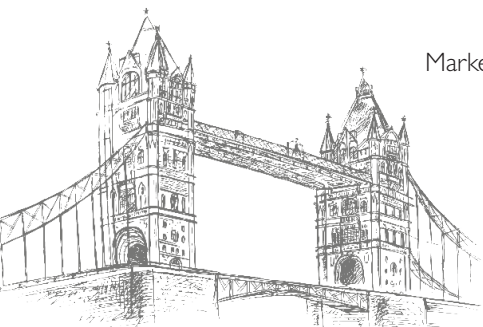
MAINS

Lamb wellington

Vegetarian wellington

Cornfed chicken supreme, garlic, thyme

Market fish, café de Paris



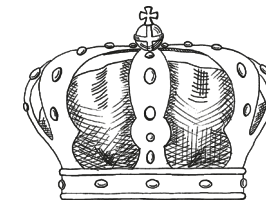
SHARING SIDES

Broccoli, almond pesto

Roast potatoes, thyme, garlic

Peas, bacon, cabbage

Adam Handling yorkshires



DESSERTS

Adam Handling Christmas pudding, brandy sauce

Chocolate, mandarin, chestnut

Selection of British cheeses



DRINKS PACKAGE

Classic

Seasonal Bellini

*Prosecco, Spumante, DOC, Veneto,
La Vita Sociale, Veneto, Italy*

*Chenin Blanc, William Robertson, Robertson,
South Africa 2019*

*Garnacha/Tempranillo, Bodegas Paniza,
Carinena, Spain 2018*

35pp

Premium

Kir Royale

*Grande Réserve Premier Cru,
Pierre Mignon, Champagne, France*

*Albariño 'Coviar' Paco and Lola, Rias Baixas,
Spain 2018*

*Côtes du Rhône, Etienne Guigal, Rhone Valley,
France 2016*

75pp

Free-flowing available for 1.5 hours

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of V.A.T.

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of V.A.T.

ROSÉ FESTIVE AFTERNOON TEA

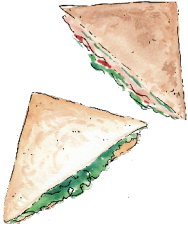
65pp

A selection of sandwiches

Honey roast ham, spiced pineapple chutney on brown bread
Dill cured salmon, cream cheese & pickled cucumber on pumpernickel bread
Vegetarian stuffing, red cabbage & cranberry on tomato bread
Norfolk roast turkey, celeriac remoulade on brioche bun
Smoked Applewood cheddar, green tomato chutney on white bread

A selection of savoury

Chicken liver parfait, orange marmalade, brioche toast
Cod croquette
Red onion & stilton tartlet



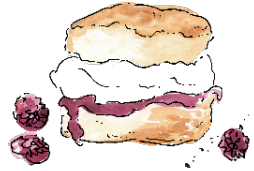
Raisin & plain scones

Freshly baked every day, served with seasonal jam
and Rodda's brandy clotted cream

A selection of sweet

Panettone
Stem ginger cake
Dundee cake

Chocolate cream, chestnut & bourbon
Blackcurrant mousse, vanilla custard & lemon
Coconut, kalamansi curd & spiced jelly



A glass of sparkling

Villa Sandi, Prosecco, Rosé DOC, Brut, Italy

Festive Tea

Apple strudel

Combining irresistible tastes of baked apple & cinnamon with warming, aromatic spices

Rosehip & hibiscus

A deep-red tisane with a wonderfully balanced sweet & tart flavour, rosehip & hibiscus is a floral powerhouse

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of V.A.T.