

limehouse library hotel london

## CHRISTMAS MENU



#### asparagus soup

freshly prepared salmon tartare paired with creamy avocado and zesty orange segments, topped with microgreens for a refreshing starter.

leaves, and finished with a balsamic dressing for a light yet flavourful beginning.

# sorbet

a refreshing mango sorbet with a hint of vodka, complemented by mango and forest berries, for a delightful palate cleanser.

# main course please choose one

#### roast turkey

traditional roast turkey served with classic stuffing, glazed chestnuts, roasted pumpkin, and cranberry sauce - a quintessential christmas dish.

#### beef short rib

tender beef short rib slow cooked to perfection, accompanied by a rich bordelaise sauce for a luxurious main course.

#### salmon teriyaki

pan-seared salmon fillet with a sweet and savoury teriyaki glaze, offering a delightful alternative for your festive feast.

#### black bean meatballs with cauliflower risotto (vegan)

savoury black bean meatballs made with green lentils, carrots, salt, black pepper, and vegan cheese, served alongside a creamy coconut cauliflower risotto. a hearty and flavourful plant-based option.

### san sebastián

a luscious san sebastián-style cheesecake, slightly burnt on the outside and creamy within, served with fresh raspberries.

#### christmas pudding (gluten-free & vegan)

a festive favourite, this gluten-free and vegan christmas pudding is rich with spices and dried fruits, served with a warm brandy sauce.

#### chocolate brownie

decadent chocolate brownie served with vanilla ice cream and blackberries for a perfect sweet ending.





