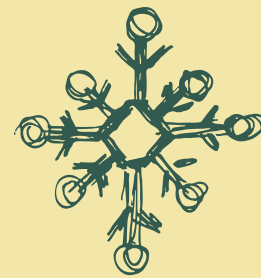


CHRISTMAS 2025



SMALL BITES

NIKKA CURED SALMON

Yuzu, wasabi cracker, caviar

HAM HOCK AND MUSTARD TERRINE

Sweet 'n sour piccalilli, mustard mayo,
sourdough crisp

GRILLED TOFU (PB/GF)

Edamame beans, black rice,
azuki beans, chimichurri



LUNCH

12:00 – 15:00

2 course with 1 drink* £50

3 course with 1 drink* £55

* choice of house red / rose / white,
bottle of beer or soft drink

DINNER

2 course with 1 drink** £75

3 course with 1 drink** £80

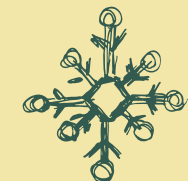
** choice of house red / rose / white, glass of
Pommery champagne, bottle of beer or soft drink

Dinner includes rosemary focaccia, extra
virgin rapeseed oil, aged balsamic vinegar
and warm mince pies with XO brandy butter

LARGE PLATES

POACHED COD FILLET

Crushed potatoes, sautéed sprouts,
seaweed beurre blanc, roe



ROLLED BREAST OF TURKEY, SAGE STUFFING, WRAPPED IN PARMA HAM

Parsnips, carrots, sprouts, potatoes,
pigs in blankets, turkey jus

PUMPKIN GNOCCHI (PB/GF)

Pumpkin seed, cashew & sundried
tomato pesto, parmesan, crisp kale



DESSERTS

SPICED RUM AND DRIED FRUIT TRUFFLES

MATCHA TEA CRÈME BRÛLÉE

Brandy snap

WARM STICKY DATE PUDDING (PB/GF)

Vanilla ice cream



S A B I N E
ROOFTOP BAR ST PAULS