



Christmas Menu 2012

*Monday 3rd December until
Friday 21st December*

£42.50

To reserve a table we will need the following details:

Contact/booking name, the date for your reservation, the time of booking/arrival, and the number of people you are reserving for.

Contact Trent or Alan via ebury@eburyrestaurant.co.uk

For tables in the restaurant of 7 and up to 14 persons a deposit of £15 per person is required, this will be refunded or deducted from the total bill on the day.

Pre-ordered menu choices are required for group bookings and menu choices are needed three working days before your booking.

Dairy-free and gluten-free menus are available on request.

To avoid disappointment provisional reservations taken will be held up until Sunday 18 November, beyond this, reservation and confirmation will be by deposit alone and any unconfirmed reservations will lapse.



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Welcome to our Christmas menu

All the staff at the Ebury Restaurant & Wine Bar would like to wish you a very merry Christmas and a healthy and prosperous New Year

Starters

- Langoustine bisque with chilli oil rouille and croûton
- Foie gras and wild rabbit terrine, dry fruit chutney
- Crab and cucumber timbale, dill and cream dressing
- Sea trout gravadlax, pickled carrots and cress salad
- v** Wild mushroom mille-feuille with Madeira sauce

Main

- Roast turkey with pork and apricot stuffing, roast potatoes and seasonal vegetables
- Duck breast marinated in red wine, celeriac purée, potato cake with pepper sauce
- Rack of lamb, red onion and sage compote, parsnip purée, port wine sauce
- Sea bass fillet, leek and fennel confit, Pernod beurre blanc
- v n** Open ravioli with squash and porcini mushrooms

Desserts

- Sticky toffee Christmas pudding and brandy sauce
- Soft centre chocolate pudding with mulled wine and poached cherries
- Cinnamon panacotta, balsamic and honey roasted plums
- n** Almond and mincemeat tartlet, crème fraiche
- Colston Basset and Mayfield with fig and apple chutney

v Vegetarian **n** May contain nuts

● All prices include VAT. An optional 12.5% service charge will be added to your final bill.

£42.50