



THE
LONDONER
EST 1997

The Londoners Christmas Menu

Complimentary glass of Prosecco

FIRST COURSE

Vegan Roast Pumpkin Soup

Spiced pumpkin & carrot soup with a cashew creme & roasted pumpkin seeds (Ve)

SECOND COURSE

Champagne Salad

Mixed leaf salad with fresh orange slices, roasted pistachio nuts, pomegranate & goats cheese (optional) with a champagne vinaigrette (V/Ve)

MAIN COURSE

The Londoner Christmas Turkey

*Roasted Organic Turkey Roulade made with bread, apple & nut stuffing.
Served with parmesan roast potatoes, bacon wrapped chipolata sausage,
brussel sprouts, maple glazed baby carrots and braised red cabbage*

~ or ~

Pan-Seared Halibut Fillet

*Pan-seared halibut and prosciutto ham crumbs (optional),
with a creamy lemon caper sauce.*

*Served with parmesan roast potatoes, bacon wrapped chipolata sausage (optional),
brussel sprouts, maple glazed baby carrots and braised red cabbage*

~ or ~

Australian Wagyu Rib-Eye Steak (300 baht supplement)

*Chargrilled Wagyu 300g Australian Rib-Eye Steak
with a red wine shallot sauce.*

*Served with parmesan roast potatoes, bacon wrapped chipolata sausage,
brussel sprouts, maple glazed baby carrots and braised red cabbage*

~ or ~

Vegan Christmas Roast

Christmas vegan nut roast with vegan gravy (Ve)

*Served with roasted potatoes, brussel sprouts, maple glazed baby carrots,
braised red cabbage and a vegan bacon wrapped chipolata sausage*

DESSERT

Christmas Pudding & Fruit Mince Pies

(Vegan option available)

with brandy custard & mixed berry compote

Coffee or Tea

1,595 baht per person*

Christmas Menu & A la carte available 24th December

Only Christmas menu available 25th December

Prices include VAT and are subject to 10% service charge

Children under 8 years may choose a main course

(excluding the Rib-eye Steak) & dessert for 950 baht