

AUDREY'S

CHRISTMAS MENU

THREE COURSES

ON ARRIVAL

CRANBERRY GIN FIZZ

APPLE ELDERFLOWER SPRITZ, spirit free

STARTER

SCOTCH EGG, spiced plum ketchup

GAMAY, Antidote Radford Dale, Stellenbosch, South Africa 2019

BEEETROOT CURED SALMON, horseradish cream

ALBARIÑO, Bodega Garzon, Uruguay 2021

CELERIAC SOUP, truffle (v)

RIESLING, Axel Pauly, Niederberg Helden, Tres Narris, Mosel, Germany 2021

MAIN

ROAST NORFOLK TURKEY, trimmings, pan gravy

PINOT NOIR, Mattetic 'Coralillo', San Antonio Valley, Chile 2021

BEEF WELLINGTON, winter greens, red wine jus

MALBEC, Fattoria Aldobrandesca 'Vie Cave', Tuscany, Italy 2019

FISH PIE, scallops, mussels, prawns, haddock, puff pastry

SEMILLON TORRONTES, Ballena del Sur, Mendoza, Argentina 2020

WILD MUSHROOM TART, rocket, sherry vinaigrette (v)

CABERNET SAUVIGNON, Joel Gott 815, California, USA 2018

DESSERT

CHRISTMAS PUDDING, brandy sauce (v)

SAUVIGNON BLANC, Morandé Late Harvest, Casablanca Valley, Chile

CHOCOLATE NEMESIS, crème fraîche (v)

WHITE PORT, Sandeman, Douro, Portugal

CHRISTMAS TRIFLE, PX sherry (v)

PEDRO XIMÉNEZ, 'El Candado', Valdespino, Classic Collection, Andalucía, Spain

CHEESE SELECTION (v)

45 per person

Cheese Serving 6 per person

Wine Pairing 25 per person

(v) – vegetarian, (vg) – vegan, (gf) – gluten-free
Please inform your server of any allergies.

Wine pairings selected by and featuring wines from our neighbours at Tap & Bottle.

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Prices include VAT. A discretionary 12.5% service charge will be added to your bill.