

JAMIE OLIVER CATHERINE ST

FESTIVE MENU



CHRISTMAS



THREE COURSES

– £89 PER PERSON –
INDIVIDUALLY PLATED

STARTERS

FESTIVE FIFTEEN SALAD

Neal's Yard Goat's Curd, Winter
Leaves, Clementines, Spenwood,
Willy's Apple Balsamic
V • VGO • GF

POSH PRAWN COCKTAIL

Shrimps & Prawns, Yuzu
Marie Rose, Focaccia Crisps
GFO



STEAK TARTARE

Dry-Aged British Beef,
30-Month Parmigiano Reggiano,
Green Peppercorn, Tuscan
Olive Oil, Crispy Beef Puff
GF

MAINS

STEAK TOURNEOS

Fillet of Beef, Mushroom Pâté, Beef Tallow Toast, Bordelaise Sauce GFO

ROAST TURKEY CROWN

Herby Stuffing, Pig in Blanket, Red Wine Gravy, Cranberry Sauce GFO

CHALK STREAM TROUT

Champagne Sauce, Herb Oil GF

WILD MUSHROOM VOL-AU-VENT

Marsala Cream Sauce, Spinach, Pearl Onion V • VGO • GFO

SERVED WITH

Luxo P&XO Stuffing, Brussels Sprouts, Treacle-Glazed Carrots & Roast Potatoes

DESSERTS

JAMIE'S CHRISTMAS MESS

Gingerbread Ice Cream, Goosey
Meringue, Poached Pears
V • GF

BOOZY CHOCOLATE & COINTREAU PUDDING

Orange Custard
V

PISTACHIO & CHOCOLATE LOG

Amarena Cherries,
Vegan Meringue
VG

V – Vegetarian VO – Vegetarian option VG – Vegan VGO – Vegan option GF – Gluten Free GFO – Gluten Free option

All menus are sample and subject to change.

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.