

Celebrate the Festive Season at the Lyric Hammersmith

Enjoy a 2 course meal at £25 per person or have 3 courses for £30 per person

All meals include bread and butter

Starters

- Chestnut soup with crispy soda bread
- Ham hock and chicken terrine with a tonka bean mayonnaise and toasted brioche
- Smoked trout & celeriac salad with compressed cucumber & keta caviar
- Baked goats cheese with hazelnut crust and balsamic onions

Mains

- Roast turkey Ballantine stuffed with chestnut and pork mince, sausage and bacon twists, & cranberry sauce, red wine jus
- Braised beef cheek, honey roasted parsnips, red wine jus
- Salmon en croute with a creamy sorrel sauce
- Wild mushroom chestnut and barley pithivier with a parmesan and sage cream sauce

All of the above are served with roast potatoes, Brussel sprouts, honey roasted parsnips and carrots

Desserts

- Christmas pudding with brandy cream
- Apple strudel with sauce anglaise
- Chocolate fondant with ice cream
- Mince pies with brandy butter

Bowl Foods

Have a personal dinner at £25 per person by picking any 5 of the starters, main courses and desserts above to be served in portion sized bowls

Sides

- Coffee and petit fours - £4.80
- French fries- £3.00
- Nocellara olives - £3.00

Canapés

Enjoy a Christmas reception with our canapés at just £1.80 per piece

- Smoked eel and beetroot mousse on crispy crouton
- Scallop pops – Queen scallops wrapped in prosciutto on a skewer
- Goats cheese cake with red onion jam
- Stilton beignets with grape jelly
- Smoked mackerel pate with cranberry, lime and ginger on a melba toast
- Salmon gravlax with fresh horseradish cream on crispy soda bread
- Roquefort and cranberry endives
- Lamb belly fritters with a smoked crème fraiche
- Venison bolognaise fritters with parmesan
- Prunes and gorgonzola wrapped in pancetta

A small surcharge may be applicable to parties of over 40 people

All prices quoted include VAT but a discretionary service charge of 12.5% will be added to your bill