STARTERS

Crab salad, fresh papaya, carrots, beet sprouts, fresh mint, cucumber cilantro dressing GF, DF

Baby spinach salad, red cabbage, granny smith apple, pickled red onions, crispy shallots, lemon vinaigrette GF, DF

Chicken and corn chowder, root veggies, crispy garlic and chilli oil

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required

MAINS

Christmas duck leg confit, onion gravy, roasted brussels sprouts, crispy smashed potatoes

Grilled ribeye steak, black pepper béarnaise sauce, tenderstem broccoli, crispy smashed potatoes GF

Cauliflower steak, green goddess sauce, spicy chimichurri, lime wedge VG, GF, DF

DESSERT

Gingerbread tart, gingerbread spice chocolate filling

Christmas cheesecake, winter berry coulis

Miso caramel apple pie, Madagascan vanilla gelato

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.

STARTERS

Foie gras, spicy pear chutney and toasted sourdough

Grilled jumbo prawns, tajin spiced cucumber mango salsa

Sweet pea and mint ravioli, lemongrass cilantro coconut sauce V

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.

MAINS

Pineapple braised beef short rib, potato mousseline and red wine jus

Seabass curry, yellow curry and jasmine rice GF, DF

Roast butternut squash, winter veggies and roasted honey garlic dressing VG, GF, DF

DESSERT

Winter tiramisu, spiced mandarin cream & candied orange

Christmas cheesecake, winter berries coulis

Miso caramel apple pie, Madagascan vanilla gelato

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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A discretionary 12.5% service charge will be applied to your bill.

The Hoxton Shepherd's Bush

BITES

Plant-based arancini, Thai basil aioli VG, DF

Breaded brie cheese, honey chilli dip V

Vegetable samosa, tomato and smoked garlic chutney DF

Vegetable spring rolls, Thai sweet chili sauce GF, DF, VG

Chicken nuggets, BBQ dip Halal

Chet's smash slider, American cheese, coriander, thousand island sauce

Veggie slider, pickled cucumber, burger sauce V

Smoked salmon tartare, granny smith apples, seafood sauce, lettuce wrap GF, DF

6 BITES £25pp

8 BITES £30pp

10 BITES £35pp

12 BITES £40pp

SWEET BITES

Salted caramel truffles

Macaron assortments

Mini mince pies

BOWLS

£8 each
Minimum order of 20 per bowl required

Tempura battered prawns, sriracha aioli

Country style pork, mash, onion gravy

Slow-cooked pulled short ribs, broccoli, red wine jus GF, DF

Butternut squash curry, sticky rice VG, GF, DF

Plant based meatballs, pomodorella sauce VG, GF, DF

Falafel & hummus GF, VG

Katsu chicken, shaved cabbage, sesame mayo

Mushroom bourguignon, vegetable jus V, GF

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.



SOMETHING EXTRA?

Toasted sourdough and butter [V] £5pp

Charcuterie and cheese board – choose 3 cold cuts and 3 cheeses (serves 20 people).....£159pp

GET MERRY

Pumpkin Spiced Sour £15

Woodford reserve, pumpkin spice, lemon, foaming bitters

Hot Honey Margarita £16

Olmeca altos, pink peppercorn infused hot honey, lime, pink peppercorn Salt

Gingerbread Espresso Martini £15

Reyka vodka, kahlua, cold brew espresso, gingerbread

Grasshopper.....£17

White chocolate liqueur, mint liqueur, cream, nutmeg

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.