

CHRISTMAS FEASTING
16 NOV TO 30 DEC

Nessa

£75 PER PERSON
SERVED TO SHARE



FOR THE TABLE

CHESTNUT & WILD MUSHROOM QUICHE
(v)

ROLLED OAT SODA BREAD
Cultured butter & pine powder (v)

CHEESE & ONION CROQUETTES
Grape mustard mayo (v, gf)

TO START

WILD BOAR RILLETTE
Queens jelly, brioche bun

PICKLED BEETROOT
Cox apple, Beenleigh Blue & bitter leaves salad

THE LAKE SUSSEX GIN & ORANGE
MARINATED SCOTTISH SALMON
Dill crème fraîche

THE MAIN EVENT

SUFFOLK TURKEY PARCELS
Cured ham, glazed parsnips, honey carrots & gravy

ROASTED KABOCHA SQUASH
Kimchi cauliflower leaves & carrot – parsley crumbs

SIDES

BEEF FAT DRIPPING ROASTED POTATO

CHESTNUT ROASTED BRUSSELS SPROUTS

DESSERT

MINCE PIE & MULLED WINE PLUMS
CRÈME BRÛLÉE

ADD-ONS PER PERSON

STILTON CREAM & CRANBERRY SOLDIERS
£4

MINI CHRISTMAS PUDDINGS, SCOTCH CREAM
£5

PIGS IN BLANKETS
£5

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.
Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs.
However, items may be exposed to traces of allergens during preparation. (v) Vegetarian (pb) Plant-based (gf) Gluten Free

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FOR THE TABLE

CHESTNUT & WILD MUSHROOM QUICHE
(v)

THE LAKE SUSSEX GIN & ORANGE
MARINATED SCOTTISH SALMON
Dill crème fraîche

ROLLED OAT SODA BREAD
Cultured butter & pine powder (v)

TO START

RARE HEREFORD BEEF SLICES
Horseradish mayonnaise, toasted brussels tops

PICKLED BEETROOT
Cox apple, Beenleigh Blue & bitter leaves salad

DUBLIN BAY PRAWN & CRAB COCKTAIL
Avocado & Sicilian lemon

THE MAIN EVENT

SUFFOLK TURKEY PARCELS
Cured ham, glazed parsnips, honey carrots, roasties & gravy

CORNISH WILD SEA BASS
Salsify, Jerusalem artichoke & butter sauce

DRY AGED FILLET OF HEREFORD BEEF
Truffle 1000's leaves potato & smoked Trompette jus
(Supplement £15)

SIDES

BEEF FAT DRIPPING ROASTED POTATO

CHESTNUT ROASTED BRUSSELS SPROUTS

DESSERT

MINCE PIE & MULLED WINE PLUMS
CRÈME BRÛLÉE

ADD-ONS PER PERSON

STILTON CREAM & CRANBERRY SOLDIERS
£4

MINI CHRISTMAS PUDDINGS, SCOTCH CREAM
£5

PIGS IN BLANKETS
£5

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CHRISTMAS FEASTING
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VEGAN MENU

FOR THE TABLE

LION'S MANE MUSHROOM SKEWER

SEEDED PORRIDGE SOURDOUGH

CHESTNUT ROASTED BRUSSELS SPROUTS

TO START

CHAR GRILLED LEEKS
Potato velouté & winter truffles

PICKLED BEETROOT
Cox apple & bitter leaves salad

THE MAIN EVENT

ROASTED KABOCHA SQUASH
Kimchi cauliflower leaves & carrot – parsley crumbs

SALT BAKED CELERIAC
Pear, walnut & white wine sauce

SIDES

ROSEMARY ROASTED POTATO

CHESTNUT ROASTED BRUSSELS SPROUTS

DESSERT

MINCE PIE & MULLED WINE PLUMS

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FOR THE TABLE

LION'S MANE MUSHROOM SKEWER

SEEDED PORRIDGE SOURDOUGH

CHESTNUT ROASTED BRUSSELS SPROUTS

TO START

CHAR GRILLED LEEKS
Potato velouté & winter truffles

PICKLED BEETROOT
Cox apple & bitter leaves salad

THE MAIN EVENT

ROASTED KABOCHA SQUASH
Kimchi cauliflower leaves & carrot – parsley crumbs

SALT BAKED CELERIAC
Pear, walnut & white wine sauce

SIDES

ROSEMARY ROASTED POTATO

CHESTNUT ROASTED BRUSSELS SPROUTS

DESSERT

MINCE PIE & MULLED WINE PLUMS

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86 BREWER STREET
LONDON W1F 9UB

Nessa

BAR & RESTAURANT
LUNCH & DINNER



FOR THE TABLE

CHESTNUT & WILD MUSHROOM QUICHE
£12

STILTON CREAM & CRANBERRY SOLDIERS
£10

ROLLED OAT SODA BREAD
cultured butter & pine powder £7

ROSEMARY GAME CHIPS
£7

TO START

WILD BOAR RILLETTE
queens jelly, brioche bun £15

RARE HEREFORD BEEF SLICES
horseradish mayonnaise, toasted brussels tops £23

PICKLED BEETROOT
cultured butter & pine powder £7

SALMON
the lake sussex gin & orange marinated
scottish salmon, dill crème fraiche £21

DUBLIN BAY PRAWN & CRAB COCKTAIL
avocado & sicilian lemon £24

CHAR GRILLED LEEKS
potato velouté & winter truffles £14

THE MAIN EVENT

SUFFOLK TURKEY PARCELS
cured ham, glazed parsnips, honey carrots, roasties & gravy £30

ROASTED KABOCHA SQUASH
Kimchi cauliflower leaves & carrot – parsley crumbs £28

CORNISH WILD SEA BASS
salsify, jerusalem artichoke & butter sauce £36

DRY AGED FILLET OF HEREFORD BEEF
Truffle 1000's leaves potato & smoked Trompette jus £46

DESSERT

MINCE PIE & MULLED WINE
PLUMS CRÈME BRÛLÉE £12

CHRISTMAS PUDDINGS
cox apple & damsons christmas puddings, scotch cream £12

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LONDON W1F 9UB

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BAR & RESTAURANT



CANAPÉ & BOWL MENU ALL CANAPÉS - £4.50

VEGETARIAN

STILTON CREAM & CRANBERRY SOLDIERS

CHESTNUT & WILD MUSHROOM QUICHE
(v)

CHEESE & ONION CROQUETTES
Grape mustard mayo (v, gf)

VEGAN

THYME & GARLIC SAUSAGE ROLL
Spicy mustard (gf)

ROASTED CARROT & CUMIN
VOL-AU-VENT

SALT BAKED CELERIAC & BLACK
TRUFFLE CROUSTADES

GRILLED MUSHROOM KEBABS
Black garlic puree (gf)

FISH & SEAFOOD

PRAWN COCKTAIL VOL-AU-VENT
Marie rose sauce

CURED SCOTTISH SAMON FISHCAKES
Keta Caviar (gf)

CORNISH CRAB & PINK GRAPEFRUIT
ON TOAST

MEAT

PIGS IN BLANKETS
Brown sauce (gf)

YORKSHIRE VENISON TARTARE
Cranberry gel (gf)

CHICKEN TURNOVERS
Cider & grape chutney

SWEET

MINI CHRISTMAS PUDDINGS
Scotch cream (gf)

CITRUS MERINGUE
TART

SALTED CARAMEL TRUFFLE
(gf)

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CANAPÉ & BOWL MENU

TABLE SNACKS (SHARING SIZE) - £7

ROSEMARY GAME CHIPS
(gf)

GREEN COLOSSAL OLIVES
(gf)

MAPLE & PINK PEPPERCORN NUTS
(gf)

BOWL FOOD - £8

CEP RAVIOLI
Wild herbs pesto

BRAISED OX CHEEK
Mash, gravy (gf)

CHICKEN & WILD
MUSHROOM PIE

PUMPKIN & SPELT RISOTTO
Chilli pumpkin seeds

FISH N CHIPS
Hake goujons, fries & tartare sauce (gf)

PICKLED BEETROOT
Cox apple, Beenleigh Blue & bitter leaves salad (gf)

BEEF SLIDER
American cheese, burger sauce, pickle, milk buns

LATE NIGHT ADD-ONS - £6

CURED HAM &
CHEDDAR TOASTIES

COD FISH FINGER HOT DOG
Tartar sauce

NO MEAT BALLS
Tomato sauce in ciabatta

KOREAN FRIED
CHICKEN BURGER

FRENCH FRIES
(gf)

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