

Christmas Menu

London Pub Grub Co.



THE PORTERHOUSE
COVENT GARDEN

Two course £30 / Three course £36

Starters

Panko Calamari *crispy squid, tartare sauce, lemon*
Baked Halloumi (veg) *zhoug salsa, pomegranate, mint yoghurt, hot honey, crispy garlic*

Venison Pate *Irish soda bread, seasonal chutney, green leaves*
Mushroom & Truffle Pate (vg) *Irish soda bread, chutney, green leaves*

Mains

Roast Turkey Roulade *stuffed with sausage meat wrapped in bacon, roast potatoes, glazed carrots & parsnips, seasonal greens, Yorkshire pudding & gravy*

Roast Sirloin of Beef *basted in rosemary butter, roast potatoes, glazed carrots & parsnips, seasonal greens, Yorkshire pudding & gravy*

Seasonal Vegan Wellington (vg) *stuffed with cranberries and red peppers, roast potatoes, glazed carrots & parsnips, seasonal greens & gravy (Yorkshire pudding available)*

Harissa Baked Fillet of Haddock
hasselback potatoes, tender stem broccoli, crispy samphire

Pigs in blankets for the table + £15 (serves 4 people)

Desserts

Christmas Pudding (vga) *brandy sauce or clotted cream ice cream*
Dark Chocolate Fondant (veg) *clotted cream ice cream, raspberry coulis*

veg – veggie / vg – vegan
Vga – vegan option available

A 12.5% service charge will be added to all bills

THE PORTERHOUSE
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