

20. STORIES

FESTIVE SIGNATURE MENU

3 COURSE MENU
£80 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

STARTERS

London cure oak-smoked salmon, crème fraiche, capers & dill, melba toast
Braised pork cheek, celeriac & pickled cabbage salad, apple, smoked paprika aioli
Goats cheese mousse, celery, walnut, pear & endive salad (v)
Artichoke & truffle soup, chive oil, artichoke crisps (vg)

MAINS

Turkey escalope, pork, sage & chestnut stuffing, fondant potato, cranberry & Port jus
Seared halibut loin, butternut squash, pearl barley, wild mushroom, chicken & chive butter
10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot
Gnocchi, wild mushroom & truffle, chives, Preserved cep sauce (vg)

DESSERT

Roasted pear cheesecake, salted caramel ice cream
Christmas pudding, redcurrants, brandy sauce
Chocolate yule log, Chantilly, cherry compote, cherry sorbet
Tunworth, apricot chutney, celery butter, chickpea crackers

CHRISTMAS CRACKERS INCLUDED

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge will be added to your final bill.