

# Mare Street Market

## Christmas

£30 Three courses per person

### Aperitifs

Thomson & Scott Prosecco Organic vegan italian prosecco	Llopart Brut Rosé Cava Ecological rosé cava from Spain
MSM Negroni ELLC Gin, Campari, Cocchi di Torino	East London Liquor Co. Louder G&T ELLC Louder Gin, sage, juniper berries, tonic

### To Start

Brussels sprouts & crisp cavolo salad, celeriac purée, pecans, brandy soaked raisins vg  
Chicken liver parfait, cranberries, grilled sourdough  
Smoked salmon, horseradish cream, pickled cucumber

### Mains

Nut roast wellington, pumpkin purée, porcini gravy, watercress vg  
Roast turkey, pigs in blankets, roast potatoes, parsnips, savoy  
Chargrilled rib eye steak, roast shallots, fries, peppercorn sauce  
Seabass fillet, cauliflower purée, tenderstem broccoli, toasted almonds, caper butter & golden raisins

### Desserts

White chocolate peanut blondie, passion fruit sorbet & candied orange vg  
Panettone French toast, mince pie ice cream  
Hot chocolate pudding, crème fraîche, stem ginger & burnt orange caramel  
Stilton & Siena cake

A discretionary 10% service charge will be added to your bill.

Menu available in December via pre-booking only.

Please book via our website [www.marestreetmarket.com](http://www.marestreetmarket.com). If you have any questions please reach us at [info@marestreetmarket.com](mailto:info@marestreetmarket.com)

Please note that we are a cashless market and only accept payment by card

Please inform staff of any allergies or intolerances, full allergen information is also available