



FESTIVE MENU

3 courses £35.00

includes a Christmas cracker & petits fours

STARTERS

Chestnut & Caramelised Parsnip Terrine **VE GF N**

cranberry & orange compote, grilled olive bread
gluten-free bread available on request

Three-Onion Vol-au-Vent **VE**

creamy shallots & leeks, red onion compote

Black Rice & Pea Arancini **VE**

with arrabiata sauce

MAINS

Christmas Rotolo **VE GF**

filled with spiced butternut, leeks, cranberries, sage, served with confit fennel & madeira sauce

Mushroom & Chestnut Wellington **VE N**

cep reduction, new potatoes, sautéed spinach

Aubergine Schnitzel **VE N**

grilled aubergine layered with cashew cheese & basil pesto, roasted peppers, tomato served with dauphinois potatoes, sautéed cavolo nero & horseradish sauce

DESSERTS

Dark Chocolate Snowball **VE GF**

dark chocolate shell filled with chocolate mousse, served with spiced orange coulis & chocolate sauce

Pear Tarte Tatin **VE N**

salted caramel ice cream & caramel sauce

Christmas Pudding **VE N**

with brandy cream & griottines cherries

BOOKINGS

Please email reservations@thegaterestaurants.com or call 020 7833 0401

*A deposit of £10 per person is required for bookings of 7 and above.
Pre-orders will be required for parties of 10 and above during the busy Festive season.*

Sample menu - subject to change & availability

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

