

Christmas @ wallacespace

At wallacespace, we believe in great food with super service in beautiful spaces.

No tricks. No shortcuts.

Meticulous attention to detail and an understanding of what it truly means to be convivial.

Our approach to food is simple and honest. We cook with skill, passion and the very best ingredients.

Our clients tell us regularly that we do this to the best London restaurant standards, not just occasionally but day in, day out.

Our team are attentive but never intrusive and our stylish rooftop spaces look extra special lit with twinkling lights in the evening, with views out over our ever-commanding London skyline.

ask@wallacespace.com

020 7395 1265

www.wallacespace.com



Christmas lunch or dinner

vegetarian - v
vegan - vg
gluten free - gf

To Start, *served on the table for guests to share*

Chalk stream trout*

pickled cucumber & dill sour cream (gf)

Smoked duck & French lentil salad,*

apple & celeriac, cider vinegar dressing (gf)

Heritage beetroot salad,*

bitter leaves, goat's cheese, pomegranate & toasted walnuts (v + gf)

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

Roast Norfolk turkey,

sage & onion stuffing, cranberry sauce, roast potatoes,
braised savoy cabbage with chestnuts & Marsala jus

Christmas pithivier

spiced butternut squash, parsnip & cavolo nero, chestnut
mushroom stuffing, roasted potatoes, braised savoy cabbage
with chestnuts & miso mushroom gravy (vg)

Pudding

Panettone bread & butter pudding,
with pouring cream

On the table to share

Baked pears with orange marmalade (gf + vg)



**Denotes vegan alternative available*



Veggie and vegan Christmas lunch or dinner

vegetarian - v
vegan - vg
gluten free - gf

To Start, *served on the table for guests to share*

Pumpkin & puy lentil salad
apple & celeriac, cider vinegar dressing (vg + gf)

Stilton, leek & cranberry tart (v)

Heritage beetroot salad,
bitter leaves, vegan feta, pomegranate & toasted walnuts (vg + gf)

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

Christmas pithivier
spiced butternut squash, parsnip & cavolo nero, chestnut
mushroom stuffing, roasted potatoes, braised savoy
cabbage with chestnuts & miso mushroom gravy (vg)

Celeriac steak
roasted potatoes, braised savoy cabbage
with chestnuts & miso mushroom gravy (vg)

Pudding

Lemon & orange flower water bread pudding (vg)

On the table to share

Baked pears with orange marmalade (vg +gf)





vegetarian - v
vegan - vg
gluten free - gf

Canapés

Sirloin of beef,
fondant potato & horseradish crème fraîche

'Kickshaws'
Bombay spiced pumpkin & peas,
minted raita to dip (vg)

Chestnut mushroom ragu,
dolcelatte melt & fried polenta (v + gf)

Smoked salmon, potato pancake,
sour cream & chives

Scotch quail's egg,
coronation mayo

Cheese gougères,
whipped goat's cheese & onion jam (v)





vegetarian - v
vegan - vg
gluten free - gf

Veggie & vegan canapés

Slider,
vegan pattie, house pickles & club sauce (vg)

'Kickshaws'
Bombay spiced pumpkin & peas,
minted raita to dip (vg)

Vegan sausage roll, apple & chestnut (vg)

Chestnut mushroom ragu
dolcelatte melt & fried polenta (v + gf)

Beetroot tartare,
potato pancake & sour cream & chives (v)

Cheese gougères,
whipped goat's cheese & onion jam (v)





vegetarian - v
vegan - vg
gluten free - gf

Bowls

Venison ragu,
slow braised venison, red wine & oregano, casareccia pasta

Cauliflower mac & cheese,
parmesan pangrattato (v)

Chestnut mushroom trifolati,
fried polenta (vg + gf)

Smoked duck,
French lentils, bitter leaves & orange (gf)

Burrata,
roasted winter squash, toasted walnuts
& pomegranate (v + gf)

Chalk stream trout ,
heritage beetroot, green beans, miso &
mustard dressing (gf)



vegetarian - v
vegan - vg
gluten free - gf

Veggie & vegan bowls

Lentil ragu,
slow braised black lentils, vegetables, red wine
& oregano, casareccia pasta (vg)

Cauliflower mac & cheese,
parmesan pangrattato (v)

Pumpkin & dolcelatte risotto,
toasted walnuts (v)

Chestnut mushroom trifolati,
fried polenta (vg + gf)

Burrata,
roasted winter squash, toasted walnuts &
pomegranate (v +gf)

Salt baked celeriac,
heritage beetroot, green beans,
miso & mustard dressing

