CHEFS TABLE HAUS OF CABARET

APPETISERS £7

Garlic Prawns (G) – Sautéed in garlic butter with toasted bread.

Truffle Mac Bites (V) – Golden mac & cheese fritters with truffle oil.

Baked Camembert (V) – With honey drizzle and toasted bread.

Stuffed Mushrooms (VG) – Filled with herbs and vegan cream cheese.

Chicken Skewers – Grilled skewers with a sticky smoky marinade.

BREAD STARTER

Artisan Winter Bread Basket with Spiced Pepper Butter

Mediterranean Bread & Hummus (V)

2ND STARTER

Festive Cranberry & Chilli Sweet-spicy glazed chicken wings.

Oriental Smoked Aubergine with Tahini (V)

3RD STARTER

Silken soup of slow-roasted root vegetables with festive spice notes.

A wholesome soup of winter roots blended with vegan cream.

ENTRÉE

Smoked salmon layered with citrus notes and topped with crème fraîche

Roasted carrot and ginger Velouté shot

SECOND ENTRÉE

Persian inspired chicken and potato terrine, silky mustard dressing finished with crisp pickles and herb

Winter greens topped with dried cranberries, toasted walnuts and balsamic maple dressing.

MAIN

Roast Turkey with rich gravy and cranberry garnish.

Charred cauliflower with tahini emulsion and pomegranate jewels.

DESSERT

Steamed pudding with dried fruits, winter spices, and warm brandy sauce.

Plant-based festive pudding with silky vegan cream.

SIDES £5

Bread basket (v) Buffalo wings (g) Mix olives (ve) Spice Nachos (g)

Mix hand cut fries

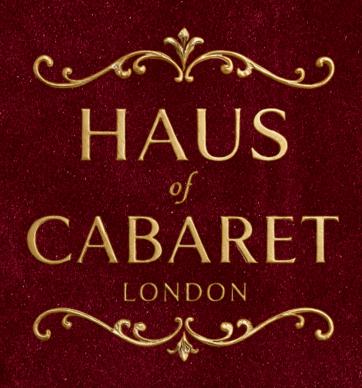


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Before placing your order, please inform us if a person in your party has a food allergy.



CHRISTMAS MENU

1 Mark Lane, London, EC3R 7AH @hausofcabaret | hausofcabaret.co.uk