

Christmas at **wallacespace**

Let **wallacespace** take the stress out of organising Christmas + help you plan an event that's memorable for all the right reasons.

From post-workshop mince pies + mulled wine in cosy surroundings, to stylish spaces for extravagant feasts followed by a DJ + dancing, **wallacespace** has something to suit.

Our Central London spaces are all handily located for transport home at a dignified hour... or for carrying on the party into the small hours.

We have a range of packages at our buildings in Covent Garden, St Pancras, Clerkenwell Green + Spitalfields, all with the flexibility and super service you expect from wallacespace, plus a sprinkling of fairy dust to transform our spaces into warm, stylish environments for your festivities.

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Bowls

Served hot

SLOW BRAISED VENISON
in mulled wine + soft polenta

VINCISGRASSI
Baked layered pasta with wild mushrooms + truffle **(v)**

ROAST CHICKEN
with 'pigs in blankets' + bread sauce

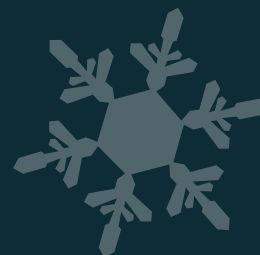
Served cold

BEETROOT + GIN CURED SALMON
with pickled cucumber + horseradish cream

BURRATA*
with Sicilian sweet + sour vegetables **(v)**

ROASTED PUMPKIN
pumpkin hummus, hazelnut dukkah + pomegranate **(vg)**

**vegan pre-ordered option available*







Canapés

served hot

DUCK BREAST
with potato rösti + cranberry sauce **(gf)**

'PIGS IN BLANKETS'
with bread sauce to dip

Stilton tartlet
with red onion marmalade **(v)**

Served warm

SMOKED SALMON
with warm potato pancake, sour cream + chives

Served cold

POTTED SHRIMPS
with mace butter + granary toast

PICKLED GLOBE CHILLI PUMPKIN HUMMUS
with pomegranate, mint + pine nuts **(vg + gf)**





Christmas dinner menu

Starter served on the table for guests to share

WHIPPED HOT SMOKED SALMON with raw vegetables + crisp bread

HAM HOCK TERRINE with pickled quince + celeriac remoulade

BURRATA*
heritage beetroot, winter squash, toasted hazelnuts + pomegranate (v)

All accompanied with sour dough bread + salted butter

Main course

ROASTED NORFOLK TURKEY
Italian sausage stuffing, cranberry sauce, duck fat roast potatoes,
winter greens, chantenay carrots + madeira gravy

SLOW COOKED BEEF
with mulled wine, Parmesan polenta,
roasted sticky onions + buttered kale with chestnuts

CHRISTMAS PIE*
with truffled mushrooms + leeks, heritage vegetables + winter greens (v)

Pudding served on the table for guests to share

LEMON + STEM-GINGER RICOTTA CHEESECAKE

CHOCOLATE, ESPRESSO MOUSSE with toasted hazelnuts*

LITTLE MINCE PIES

** a vegan pre-ordered option is available*





Vegan Christmas menu

Starters *served on the table for guests to share*

BUTTERBEAN & ROASTED GARLIC PARFAIT
with raw vegetables + crisp bread

ROASTED PUMPKIN
with dukkha + pomegranate

CHESTNUT MUSHROOMS
with soft leeks on toast

All accompanied with sour dough bread + salted vegan butter




Main course

PARSNIP + CARROT LOAF
with rosemary, mushrooms, roasted potatoes,
kale + Marsala gravy

or

ROASTED CELERIAC STEAK
with sage + onion stuffing, spiced red cabbage,
roast potatoes + mulled gravy



Pudding

LEMON + ORANGE FLOWER WATER BREAD PUDDING

BAKED PEAR with marmalade syrup **(gf)**

CHOCOLATE ESPRESSO CAKE with candied peel

