

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.

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Christmas lunch or dinner

vegetarian - v
vegan - vg
gluten free - gf

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

Salmon gravadlax,
cream cheese & dill pickled cucumber on black bread

French onion & crème fraîche tart

Heritage beetroot salad,
soft boiled egg, watercress & freshly grated horseradish

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

Roasted Norfolk turkey,
sage & onion stuffing, cranberry sauce, roast potatoes,
braised savoy cabbage with chestnuts & marsala jus

Parsnip & mushroom Wellington*
roast potatoes, braised savoy cabbage
with chestnuts & mushroom jus (v)

Pudding

Christmas sticky toffee pudding,
brandy toffee sauce & pouring cream

On the table to share

Poached spiced winter fruits, star anise & cinnamon (vg)



*Denotes vegan alternative available





Veggie and vegan Christmas dinner

vegetarian - v
vegan - vg
gluten free - gf

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

Mushroom pâté & toast (vg)

French onion & crème fraîche tart (v)

Heritage beetroot salad,
green beans, watercress & freshly grated horseradish (vg)

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

Parsnip & mushroom wellington
roast potatoes, braised savoy cabbage with chestnuts
& mushroom jus (v)

Celeriac steak
butter bean purée, braised savoy cabbage with
chestnuts & salsa verde (vg)

Pudding

Lemon & orange flower water bread pudding (vg)

On the table to share

Poached spiced winter fruits, star anise & cinnamon (vg)





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Canapés

Served hot

Christmas sausage rolls,
prune, apple & chestnut

Rosemary & thyme panisse,
spicy arrabiata (vg + gf)

Served warm

Roast beef,
mini Yorkshire pudding,
horseradish crème fraîche & watercress

Served cold

Chestnut mushroom pâté,
on sourdough toast (v)

Salmon tartare,
capers, shallots & sour cream, pickled cauliflower

Whipped goat's cheese,
fennel shortbread & red onion marmalade (v)





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Veggie & vegan canapés

Served hot

Christmas vegan 'sausage' rolls,
prune, apple & chestnut (vg)

Rosemary & thyme panisse,
spicy arrabiata (vg + gf)

Served warm

Melted Brie & cranberry sauce in a mini Yorkshire pudding (v)

Served cold

Chestnut mushroom pâté on sourdough toast (vg)

Beetroot tartare,
capers, shallots & sour cream, pickled cauliflower

Creamed goat's cheese, fennel shortbread
& red onion marmalade (v)





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Bowls

Served hot

Venison sausage ragu,
chestnuts, mulled wine & soft Parmesan polenta

Smoked haddock,
parsnip purée, mustard butter sauce (gf)

Tortelloni
pumpkin, walnuts & sage (v)

Served warm

Warm chicken breast salad,
farro, roasted squash, dates & pomegranate

Rosemary & thyme panisse,
Christmas caponata, green olives, celery,
pomegranate, dried fruits & nuts (vg + gf)

Served cold

Burrata,
heritage beetroot, pickled blackberries
& toasted hazelnuts (v + gf)



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Veggie & vegan bowls

Served hot

Pepperonata
Slow braised peppers, tomato & basil, soft
Parmesan polenta (v)

Wild mushroom ragu,
potato gnocchi (vg)

Tortelloni
pumpkin, walnuts & sage (v)

Served cold

Heritage beetroot
chicory, pine nuts, & pomegranate (vg)

Burrata
roasted pears, prosciutto & wild rocket (v)

Saffron roasted cauliflower
golden raisins, green olives,
capers & parsley (vg)

