

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 over our 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*

Whipped hot smoked salmon,
raw vegetables & rye toasts

Bresaola,
honey-dressed root vegetable salad, apple & sage jelly (gf)

Cauliflower cheese croquettes, date & walnut ketchup (v)

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

Seabass fillet,
celeriac purée, wild mushrooms, & savoy cabbage with chestnuts (gf)

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

Pudding

Sticky gingerbread pudding,
warm lemon sauce

On the table to share
Mulled winter fruits (gf & vg)

**Denotes vegan alternative available*



Veggie and vegan 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*

Pumpkin hummus,
raw vegetables & rye toasts (vg)

Whipped goat's cheese,
honey roasted root vegetable salad & hazelnut dukkah (v & gf)*

Cauliflower cheese croquettes, walnut & date chutney (v)*

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 & gf)

Pudding

Lemon & orange flower water bread pudding (vg)

On the table to share

Mulled winter fruits (vg & gf)

* Denotes vegan alternative available





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Canapés

Peppered duck breast,
potato rösti
& apple sauce (gf)

'Bubble & squeak' samosas
Masala spiced Brussels sprouts, potatoes & peas,
mango, clementine & chilli chutney (vg)

Cumberland sausage rolls

Loaded baked new potato
melted Somerset brie
& Winter spiced cranberry ketchup (v & gf)

Chalk stream smoked trout
& horseradish mousse,
croustade & cress

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





vegetarian - v
vegan - vg
gluten free - gf

Veggie & vegan canapés

Wild mushroom vol au vents (v)

'Bubble & squeak' samosas

Masala spiced Brussels sprouts, potatoes & peas,
mango, clementine & chilli chutney (vg)

Loaded baked new potato

vegan 'nduja'
& soy ricotta (vg)

Vegan sausage roll
apple & chestnut (vg)

Frittata

Pumpkin & chestnuts,
whipped mascarpone & crispy sage (v & gf)

Cheese shortbreads
whipped goat's cheese
& red onion jam (v)





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Bowls



Vincigrassi

Truffled mushroom & leek lasagne,
Parma ham, béchamel & Parmesan

Pumpkin & Dolcelatte risotto
toasted walnuts (v & gf)

Vegan 'nduja' & cavolo nero ragu
orecchiette
& pangrattato (vg)

Hot smoked salmon
heritage beetroot, baby chard
& horseradish

Italian poached chicken salad
radicchio, fennel, pine nuts
& pomegranate (gf)

Burrata
roasted butternut squash,
bitter leaves, toasted hazelnuts,
maple & clementine dressing (v & gf)





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Veggie & vegan bowls

Vincigrassi

Truffled mushroom & leek lasagne,
spinach, béchamel & Parmesan (v)

Pumpkin & chestnut risotto

toasted walnuts (v & gf)

Vegan 'nduja' & cavolo nero ragu

casarecce & pangrattato (vg)

Goat's cheese

heritage beetroot, baby chard
& pomegranate (v)

Burrata

roasted butternut squash,
bitter leaves, toasted hazelnuts,
maple & clementine dressing (v & gf)

Pumpkin caponata

capers, green olives
& pinenuts (vg & gf)

