

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*

Hot smoked trout
horseradish rillettes, pickled cucumber, & rye toasts*

Welsh rarebit croquettes, henderson relish (v)*

Roasted pumpkin & pear salad
bitter winter leaves, toasted hazelnuts & mullberry cranberry vinaigrette (vg & gf)

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

Roasted Norfolk turkey,
italian sausage, pine nuts & dried fruits, roast potatoes, braised savoy cabbage
with chestnuts & Marsala jus

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

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

Pudding

Christmas sticky toffee pudding, and sticky toffee sauce (v)*

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

**Denotes vegan alternative available*





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Veggie & vegan Christmas lunch or dinner

To Start

From the kitchen table, served on the table for guests to share

Mushroom pâté, sourdough toasts (vg)

Welsh rarebit croquettes, henderson relish (v)*

Roasted pumpkin & pear salad
bitter winter leaves, toasted hazelnuts & mullberry cranberry vinaigrette (vg & gf)

Sourdough & rye breads, unsalted butter

Main Course *Please choose one*

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

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

Pudding

Christmas sticky toffee pudding, and sticky toffee sauce (v)*

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



**Denotes vegan alternative available*





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Canapés

Christmas sausage rolls,
apple & chestnut
& winter spiced cranberry ketchup

Loaded baked new potato
sage & onion stuffing
& apple sauce (vg & gf)

Pumpkin arancini
smoked mozzarella
& spiced redcurrant relish (v)

Smoked salmon tartare
burnt orange, pink peppercorns
& rye toast

Beef carpaccio
truffled mascarpone, shaved parmesan, crostini

Whipped goat's cheese
croustade, roasted fig,
walnut crumb & chestnut honey (v)





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vegan - vg
gluten free - gf

Veggie & vegan canapés

Wild mushroom vol au vents (v)

Vegan sausage roll
apple & chestnut (vg)

Loaded baked new potato
sage & onion stuffing
& apple sauce (vg & gf)

Pumpkin arancini
smoked mozzarella
& spiced redcurrant relish (v)

Vol au vent
chestnut mushrooms & leeks (v)

Rosemary farinata
roasted winter root vegetables
& cranberry relish (vg & gf)

Whipped goat's cheese
croustade, roasted fig,
walnut crumb & chestnut honey (v)





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Bowls



Mac & cheese
roasted pumpkin, chestnuts
& smoked mozzarella (v)

Stufato
slow braised beef in mulled wine
sticky shallots & celeriac puree (gf)

‘Pigs in Blankets’
& bread sauce

Winter root vegetable & lentil ragu
casarecce & rosemary pangratto (vg)

‘Bells of St Clements’
tuna ceviche, winter citrus fruits, pomegranate, jalapeño
& tortilla chips

Burrata
heritage beetroot, candied walnuts,
bitter leaves & pickled blackberries (v & gf)



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Veggie & vegan bowls

Mac & chesse
roasted pumpkin, chestnuts
& smoked mozzarella (v)

Stufato
slow braised king oyster mushrooms, mulled
wine, sticky shallots & celeriac purée (v & gf)

Vegan 'sausage cassoulet'
white beans
& Symplicity n'duja breadcrumbs (vg)

Winter root vegetable & lentil ragu
casarecce
& rosemary pangratto (vg)

'Bells of St Clements'
avocado ceviche, winter citrus fruits,
pomegranate, jalapeño & tortilla chips (vg)

Burrata
heritage beetroot, candied walnuts, bitter
leaves & pickled blackberries (v & gf)

