Christmas Menu

The Chelsea Corner 2025

• STARTER •

Cauliflower and Chestnut Veloute (v|vg)
Silky smooth cauliflower and roasted chestnut soup, finished with truffle oil and chives.

Burratina Caprese (v|gf)
Creamy burrata with heritage tomatoes, fresh basil, aged balsamic glaze and sea salt.

Nduja Arancini
Crispy saffron risotto spheres, filled with spicy nduja and mozzarella, served with a roasted red pepper sauce and basil oil.

Truffled Mushroom Crostini (v)
Pan sautéed mushrooms in a butter, garlic, parsley, chilli, truffle and white wine sauce, served over toasted sourdough bread.

Calamari Ripieni alla Griglia (gf)
Grilled stuffed baby squid, served with salmoriglio sauce, fresh chillies and charred lemon

• MAIN •

Ravioli di Ricotta e Spinaci (v|vg)
Handmade pasta filled with ricotta and spinach, served with sage butter, toasted pine nuts, and parmesan

Risotto di Zucca e Gamberi (gf)
Creamy Arborio rice with roasted pumpkin and sautéed prawns, finished with lemon zest and fresh herbs.

Filetto di Salmone (gf)
Pan seared salmon fillet, served with green beans, creamy saffron sauce and samphire.

Tagliatelle al Ragu di Manzo
Fettuccine pasta tossed in a slow cooked beef short-rib ragu, topped with parmesan.

Pollo Funghi (gf)
Marinated grilled chicken breast, creamy mushroom and asparagus sauce, roasted potatoes, basilico parmesan.

Ribeye Bistecca (gf) +5
Chargrilled ribeye steak, served with roasted sweet potato, mixed green salad, and a fresh salsa verde.

• DESSERT •

Chocolate Yule Log (v)
Traditional chocolate Yule log with soft sponge, chocolate mousse filling, and chocolate bark coating, served with cream.

Tiramisu (v)
Savoiardi biscuits dipped in coffee and liqueur, layered with whipped mascarpone cream and cocoa powder.

Spiced Pumpkin and Carrot Cake (v)
Spiced pumpkin and carrot cake, with italian mixed peel, vanilla cream cheese, pecans and cream on side

Sorbetto (v | vg | gf) *(2 scoops)*
Lemon sorbet, lime zest, candied lemon | Mango sorbet, passionfruit coulis, mango garnish

• 2 COURSES £28.95 • 3 COURSES £36.95 •

Bookings will require a £10 per person deposit.
Larger group bookings would need to pre-order prior.
A 12.5% discretionary service charge will be applied to the final bill.
(v -vegetarian | vg - vegan | gf - gluten free)