

Thursday 29<sup>th</sup> November 2018

There are five menus, all structured around a central beast or fish, with food served in a feasting style on sharing platters. Please select one menu for the whole group to share. Vegetarians are catered for separately.

The menus have been created for a balanced feast. Should you wish to swap starters or desserts with a different feast, this is possible with all but the Goose Feast.

### **Game**

Per guest 52.00  
Game Terrine and Quince Cheese  
Pheasant and Trotter Pie  
Pear and Sherry Trifle

### **Beef**

Per guest 48.00  
Roast Bone Marrow and Parsley Salad  
Roast Dexter Beef, Watercress and Horseradish  
Chocolate and Salted Caramel Tart

### **Fish**

Per guest 46.00  
Salt Hake, Potato and Boiled Egg  
Whole Roast White Fish, Fennel and Aioli  
Bread Pudding and Butterscotch Sauce

### **Goose**

Per guest 58.00  
Goose Liver and Foie Gras Toast  
Crispy Goose, Radishes and Watercress  
Roast Goose and Goose Fat Mash  
Sorbet

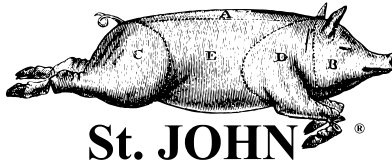
### **Suckling Pig**

To feed 12 people 390.00  
To feed 18 people 420.00  
Starters and Dessert (per guest) 19.00  
Crispy Pig Skin, Dandelion and Roast Shallots  
Whole Suckling Pig  
Spiced Apple Crumble and Custard

### **Vegetarian**

Per guest 36.00  
Cauliflower, Leek and Chickpeas

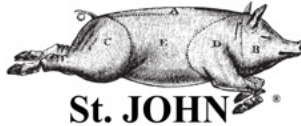
*Allergen information available on request, please inform us of any allergies or food intolerances.  
Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.*



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or Kohlrabi, Capers and Chervil  
Lentils, Roast Shallots and Yoghurt  
or Swede Cake, Watercress and Pickled Walnut  
Dessert (in line with rest of the party)

**BREAD and WINE**



**E1 6LZ**

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**BAKERY**

**RESTAURANT**

**WINE SHOP**

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**BREAKFAST**

Monday - Friday: 8.00am - 11.30am  
Saturday & Sunday: 8.30am - 12.00pm

**LUNCH**

Monday - Friday: 12.00pm - 4.00pm  
Saturday & Sunday: 1.00pm - 4.00pm

**SUPPER**

Sunday - Monday: 6.00pm - 10.00pm  
Tuesday - Saturday: 6.00pm - 11.00pm

**BAR**

Sunday - Monday: 12.00pm - 10.00pm  
Tuesday - Saturday: 1.00pm - 4.00pm

Restaurant available for private functions

For reservations call 020 7251 0848

For more information visit us online [www.stjohnrestaurant.com](http://www.stjohnrestaurant.com)

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**St JOHN BAR and RESTAURANT**  
6 St John Street, London EC1M 4AY  
[www.stjohnrestaurant.com](http://www.stjohnrestaurant.com)

**St. JOHN BREAD and WINE**  
94-96 Commercial Street, London E1 6LZ  
[www.stjohnrestaurant.com](http://www.stjohnrestaurant.com)

**St. JOHN Bakery Neal's Yard**  
Neal's Yard, Covent Garden, London WC2H 9DP  
[www.stjohnrestaurant.com](http://www.stjohnrestaurant.com)

**St. JOHN BAKERY**  
Arch 72, Druid Street, London SE1 2DU  
[www.stjohnbakerycompany.com](http://www.stjohnbakerycompany.com)

**St. JOHN WINES**  
26 St John Street, London EC1M 4AY  
[www.stjohnwines.com](http://www.stjohnwines.com)

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All our wines are available for mixed or by the case purchases from our wine company, above. A delivery service is also available.

Please contact [info@stjohnwines.com](mailto:info@stjohnwines.com) or 020 7553 9844.

Cookbooks and other gifts are available to buy

Tables of six or above will have an optional service charge of 12.5% added

**NOSE TO TAIL EATING**

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[www.stjohnrestaurant.com](http://www.stjohnrestaurant.com)