

SYCAMORE

COVENT GARDEN

Festive Set Menu

3 COURSE MEAL £75
(17th November - 31st December)

First Course

Tuna crudo, olive, currant, almond, lemon, olive oil

Artichoke, spelt grain, chicory, chili whipped ricotta (v)

Vitello Tonnato, caperberries, parsley-celery salad

Second Course

Turkey Breast "porchetta" style, sausage stuffing, green bean casserole, potato puree

Roasted monkfish, brussels sprout, pancetta, sage, caramelised apple

Mushroom Farrotto, roasted king oyster mushroom, toasted parmesan (v)

Third Course

Sycamore tiramisu

Vanilla-blood orange panna cotta with amaretti

Christmas pudding with brandy sauce and vanilla ice cream

Add on: half bottle house wine and water £25pp • teas/coffees £10pp



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Festive Offering

2025 EVENT

(17th November - 31st December)

Canapes.....£4.5

Slow braised rosemary pulled crackling pork on toasted focaccia

Steak tartare black garlic, Jerusalem artichoke

Watermelon caprese skewer (v)

Whipped trout rillette on cucumber, trout roe

Pumpkin arancini, basil aioli, parmesan. (v)

Vitello tonnato, caper berries, parsley and celery

Bowl Food.....£6.5

Tuna crudo with lemon, olive, dried currant and almond

Little Caesar salad, gem lettuce, soft garlic, breadcrumbs with Turkey Porchetta style

Roasted artichoke, Calabrian chili whipped ricotta, endive (v) (tofu, pb)

Duck confit, braised beans, lemon pesto

Mushroom Farrotto, king oyster mushroom, vegan cheese (pb)

Cotechino, lentils and polenta

Desserts.....£4.5

Christmas mince pie

Opera chocolate cake layered

Mini Sycamore Tiramisu



*Mix and match possible, upon request food can accommodate plant-based options

Minimum 20 people and 6 choices max.

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Christmas Menu 2025

£125 (+ £15 for a glass of Pommery Brut)

Italian homemade rosemary focaccia with nocellara olives

Starters

Cauliflower veloute', Handpicked Dorset crab cake, Puffed Wild Rice

Spiced Beef Carpaccio served with wild chicory, parmesan and balsamic reduction

Roasted Wild Mushroom, chilli ricotta cheese with pickled walnuts

Mains

Butternut Squash Farrotto with sage pesto and caramelised granny smith apples

Cassoulet with duck confit, bacon, sausage and braised beans with salsa verde

Roasted Swordfish guazzetto with cherry tomato and basil pesto

Desserts

Profiteroles with vanilla ice cream and hot chocolate sauce

New York Style cheesecake with mixed berries

Teas and Coffees

Rum and Vanilla dark Chocolate truffle



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COVENT GARDEN

New Years Eve

“GRAND FINALE” 2025

FIVE COURSE £100

Amuse Bouche

Truffle cauliflower Vol-au-vent

First Course

Tuna tartare, blood orange segments, colatura, trout caviar

Fried artichoke, burrata, lemon gremolata

Seared beef carpaccio, bitter greens, truffled hand-cut crisps

Main Course

Duck confit, braised beans, lemon pesto

Braised Monkfish, clams, pancetta, lovage, lentils

Roasted King Oyster Mushrooms farrotto, leek, mushroom puree, chestnuts

Palate Cleanser

Blood Orange Sorbet

Dessert

New Years Panettone with chocolate glaze and vanilla ice cream

Blueberry crumble a la mode

Chocolate fondant, cherry compote, whipped cream

