



CHRISTMAS

LAZ @ CAMDEN

FESTIVE MENU

3 course for £25



STARTERS

ROASTED PUMPKIN & CHESTNUT SOUP, SERVED WITH BREAD (V)

ARTICHOKES, CARROTS, PEAS, POTATOES TOPPED WITH LEMON SAUCE (V)

HALLOUMI, HONEY, POMEGRANATE, OREGANO DRESSING, NIGELLA SEEDS (V)

SALMON & AVOCADO TOWER, LAYERD SMOKED SALMON AND MASHED AVOCADO MIXED WITH LEMON JUICE, SPRING ONION AND CUCUMBER,

AUBERGINE NEST, AUBERGINE STUFFED WITH ONIONS, TOMATOES, PEPPERS, GARLIC AND SIMMERED IN OLIVE OIL, TOPPED WITH FETA CHEESE (V)

MAINS

FESTIVE TURKEY, CLEMENTINE, TARRAGON & FIG STUFFING, RED WINE GRAVY SERVED WITH ROASTED POTATOES

POACHED SALMON, BUTTERED MASH, SHRIMP WITH SAFFRON & CHAMPAGNE SAUCE

RISOTTO PORCINI, WILD MUSHROOMS, BLACK TRUFFLE, ONION, PARMESAN SHAVING

28 DAYS AGED RIB-EYE STEAK, FLAT MUSHROOM, VINE TOMATOES (extra £5)

LAZ FAVOURITE, LAMB FILLET SERVED WITH SPINACH, MASHED POTATOES, ARTICHOKES AND ROSEMARY GRAVY



DESSERTS

TURKISH COFFEE CRÈME BRULE, DELICIOUS AND DECADENT CUSTARD WITH NOTES OF ESPRESSO AND A CRISPY SUGAR CRUST.

TRADITIONAL CHRISTMAS PUDDING, SWEET, DARK, SINFULLY RICH PUDDING PACKED WITH DRIED FRUITS

SALTED CARAMEL PROFITEROL, FEATHERLIGHT PASTRY STUFFED WITH SALTED CARAMEL IN THIS DELICIOUSLY INDULGENT

