

SET MENU

43 SOUTH MOLTON
STREET, MAYFAIR
LONDON W1K 5RS
0330 088 2203
JAKSLONDON.COM

CHRISTMAS AT Jak's

STARTER

SEARED SCALLOPS

Served on creamy pea purée and lemon olive oil

SMOKED CHICKEN SALAD

With watercress, asparagus, pomegranate and a citrus dressing

OCTOPUS SALAD

Mexican style octopus salad, with tomatoes, green and red onion, cucumbers, and cilantro

BUTTERNUT SQUASH & DRIED CRANBERRIES SALAD

Butternut squash and onions are tossed with spinach, dried cranberries and nuts for a colourful warm salad

STUFFED MUSHROOM

Stuffed mushrooms with quinoa, mixed vegetables & parmesan cheese

PARSNIP & APPLE SOUP

With truffle and sage oil, served with ciabatta and butter or ciabatta and oil

BRUSCHETTA

Bruschetta with smoked salmon, tomato, onion and basil with a little olive oil, lime, salt and pepper

DESSERT

MULLED PLUM TARTE TATIN

Served with vanilla ice cream

HOUSE CHEESE BOARD

A selection of British cheeses with nuts & mixed seed biscuits

WARM CHOCOLATE BROWNIE

With Belgian chocolate sauce and honeycomb or vanilla ice cream

CARAMEL CRÈME BRULÉE

Served with home baked sultana & oatmeal biscuits

MAIN COURSE

All main dishes served with seasonal vegetables

ROASTED TURKEY

With fluffy beef dripping roast potatoes, a honey mustard duvet and pork & clementine stuffing. Served with gravy and bread sauce

SLOW-ROASTED TOMATO & ALMOND BAKE

Topped with beetroot, carrot and spinach. Served with roast celeriac and fluffy roast potatoes

BEEF FILLET WELLINGTON

With truffle & mushroom duxelles, marsala jus and fluffy beef dripping roast potatoes

RIBEYE STEAK WITH PEPPERCORN SAUCE

A creamy peppercorn sauce made with brandy or cognac, beef broth, cream, and plenty of crushed peppercorns

GRILLED SEA BASS

Topped with garlic, olive oil and lemon sauce

VEGETABLE, CRANBERRY AND APRICOT BAKE

With a sunflower & pumpkin seed oatly topping, served with sage & onion seasoned roast potatoes, chantenay carrots, sprouts, green beans & peas, and cranberry sauce and gravy

ROAST DUCK

Roasted with garlic, ginger, salt & pepper, and topped with red wine gravy

CHRISTMAS PUDDING

Filled with vine fruits, almonds and rum, served with brandy sauce. Vegan alternative also available

APPLE PIE

Served with whipped cream or ice cream

LUXURY MINCE PIE

Served with brandy butter



£50 PER HEAD

CHOOSE A STARTER, MAIN COURSE, AND DESSERT.

INCLUDES A GLASS OF MOËT & CHANDON ON ARRIVAL, AND A SELECTION OF BREAD & OLIVES.

Pre-orders must be made at least 5 days in advance. Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to the final bill. All menu items and prices are subject to change.