

Festive dining
WILD HONEY
— St James —



FESTIVE TASTING MENU

Available every day from the 9th to 11th of December

Six-course menu £79

WILD HONEY ST JAMES SAMPLE MENU

Duck and foie gras 'en terrine', autumn salad, quince paste

Grilled seabass, market vegetables, Cornish mussel and lemon jam

Roast saddle of venison, pumpkin, conference pear, candied walnuts

Clementine sorbet, crisp wafer

Warm chocolate cake, Wild Honey ganache, Jersey milk ice-cream

Canelé, salted caramel, pâte de fruit



CHRISTMAS EVE MENU

Seven course menu £125 per person

Canapés

Duck and foie gras 'en terrine', autumn salad, quince paste

Grilled seabass, market vegetables, Cornish mussel and lemon jam

Roast saddle of venison, pumpkin, conference pear, candied walnuts

Clementine sorbet, crisp wafer

Paris - Brest with crushed pink pralines

Canelé, salted caramel, stone fruit paste

CHRISTMAS DAY MENU

Eight course menu £150 per person

Canapés

Duck and foie gras 'en terrine', autumn salad, quince paste

OR

London cure smoked salmon, rilette gougeres, cucumber, anise and caviar

OR

Agnolotti of wild mushrooms, black winter truffle, aged parmesan

Roast west coast Scottish langoustines, winter citrus, sea vegetable butter

Grilled Cornish seabass, Champagne and caviar velouté

OR

Bronze feathered turkey, bacon and sausage, cranberry sauce, roast gravy

OR

Roast sirloin of Scottish grass fed beef, red wine and shallot sauce

Vegetables for the table:

Roasted potatoes with rosemary

Roast organic carrots

Brussels sprouts sauteed with salted butter

Creamed cavolo nero

Vacherin Mont d'Or, Mesclun salad with winter black truffles

Traditional Christmas pudding, brandy butter or warm custard

Wild Honey ice cream, warm honey and lemon madeleines

OR

Bûche de Noël

Canelé, salted caramel, pâte de fruit



NEW YEAR'S EVE MENU

Eight course menu £375 per person

Canapés

Wild duck, partridge and foie gras 'en croûte'

Roast west coast Scottish langoustines,
winter citrus, sea vegetable butter

Grilled Galician octopus,
salad of winter Italian leaves

Denbighshire silka venison 'Wellington',
roast winter vegetables, chestnuts, prune and Armagnac sauce
OR
Fillet of Scottish grass fed beef, delicata pumpkin, burrata, truffle jus

Vacherin Mont d'Or,
Mesclun salad with winter black truffles

Warm 70% Honduran chocolate cake,
griottine cherries, Jersey milk ice cream

Canelé, salted caramel, pâte de fruit

Champagne toast at midnight

NEW YEAR'S DAY BRUNCH MENU

Brunch £49.50 per person

Farmhouse country terrine, house relish
Mediterranean fish soup, rouille & croutons
London cured smoked salmon, rilette gougères, cucumber, anise and caviar
Burrata, black winter truffles, conference pear
Eggs benedict

Wild Honey burger
Risotto of wild mushrooms, aged parmesan
Grilled halibut, nut brown butter, shrimps, lemon and parsley
Hand cut Scottish beef tartare
Roast young chicken, aioli

Fries
Creamed cavolo nero
Roast carrots

Choux craquelin bun
Classic English custard tart
Warm chocolate soup, toasted rice ice cream
Clementine sorbet, mandarin jam

BOXING DAY BRUNCH MENU

Brunch £49.50 per person

Farmhouse country terrine, house relish
Mediterranean fish soup, rouille & croutons
London cured smoked salmon, rilette gougères, cucumber, anise and caviar
Burrata, black winter truffles, conference pear
Eggs benedict

Wild Honey burger
Risotto of wild mushrooms, aged parmesan
Grilled halibut, nut brown butter, shrimps, lemon and parsley
Hand cut Scottish beef tartare
Roast young chicken, aioli

Fries
Creamed cavolo nero
Roast carrots

Choux craquelin bun
Classic English custard tart
Warm chocolate soup, toasted rice ice cream
Clementine sorbet, mandarin jam



BOOK WITH US

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