

Chez Gerard - St. Paul's, London



1 Watling Street, London, EC4M 9BP

This City branch of stylish Chez Gérard serves up the same appetising array of fine prime-pasture reared steak for which its sister restaurants are well-known. A brasserie-style menu offers French-influenced fish and vegetarian options to those whose mouths are not watering at the delicious Côte de Boeuf and Châteaubriand. Set in a prime location with eye-catching views to St. Paul's, the restaurant can accommodate business diners or more intimate meals in one of its private booths.

CHRISTMAS MENU £39.95

Marinated olives, freshly baked French pavé pèrene bread, anchovy butter and French butter

Starters -

Crème de champignons

Mushroom soup finished with a whiskey and chestnut cream

Terrine de porc fermier

Coarse free range pork pâté from pays Basque, served with toasted pavé pèrene bread and pickled baby gherkins

Gravadlax de saumon

Home-cured salmon with dill, garnished with cucumber and radish in a sweet mustard mayonnaise

Fritôt de Camembert

Mature Camembert with a chicory and apple salad and cranberry compote

Main course -

Dinde fermière rôtie aux châtaignes

Roasted Bronze turkey rolled with chestnut stuffing served with a selection

of seasonal vegetables and roast potatoes

Filets de loup au fenouil

Grilled sea bass fillets with fennel seeds and lemon, served on root vegetables and dressed with basil pistou

Tarte feuilletée

Puff pastry tart with spinach and tomato topped with grilled goat's cheese, served with seasonal vegetables and pommes frites

Carré d'agneau

Roasted rack of lamb with a mustard, parsley and garlic crust, served with dauphinoise potato and lamb jus

Suprême de saumon organique

Grilled fillet of organic salmon served with melted leeks and crushed new potatoes with a tarragon, chervil and shallot sauce

Faux filet

Grilled sirloin steak with pommes frites and Béarnaise sauce, served with green beans

Dessert -

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Crème brûlée à l'orange

A creamy orange egg custard with a caramelised sugar crust and cranberry compote

Assiette de fromages

A selection of regional French cheeses served with baguette and grapes

Bûche de Noël au chocolat

Traditional Christmas chocolate log with raspberry coulis

Café et chocolats

Coffee with chocolates

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill.

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