

OKN1

OPEN KITCHEN | N1

OKN1 Christmas Dinner Menu

Thursday – Friday, 6pm – 10pm

2 Courses For £27.5

3 Course For £35

Mulled wine on arrival

Ham Hock & Truffle Croquettes

mushroom ketchup, dressed rocket, pickled enoki mushroom

Harissa Baked Carrot (V/VG)

braised fennel, black lentils, mixed seeds, coconut yogurt

Paupiette of Plaice

salmon mousseline, pomme macaire, citrus & fish velouté

Roasted Butternut Soup (V)

whipped gorgonzola, toasted hazelnuts, focaccia, basil oil

Baked Fillet of Sea Bass

herb crust, creamed leeks, roasted tomato coulis, crispy potato terrine, crayfish beurre blanc

Braised Lamb Shoulder

creamy parmesan polenta, glazed shallots, spiced red cabbage puree, lamb jus

Roasted Tomato & Spinach Stuffed Savoy Cabbage (VG/V)

tomato & butterbean stew, wild mushroom sauce, crispy cabbage chiffonade

Turkey Feast

roasted breast, sausage stuffed leg wrapped in bacon, roast potatoes, glazed carrots & parsnips, charred brussels sprouts, cranberry sauce, roast jus

Chocolate & Salted Caramel Tart (V)

cherry gel, cocoa nibs, cherry ripple ice cream

OKN1 Individual Steamed 'Christmas Pudding' (V)

muscovado & sherry custard, confit orange peel

Poached Pear (V)

mulled wine, stem ginger ice cream, ginger biscuit

Vegan Clementine Cheesecake (VG/V)

orange & mango coulis, cranberry gel, shaved clementine

OKN1 Petit Fours & Mince Pie, to finish

If you have any allergies, please inform a member of staff.
40 Hoxton Street, N1 6LR | 020 7613 9590 | www.okn1.co.uk