



CHRISTMAS

This festive collection of Christmas-tinged M classics showcases twists on our most-popular dishes, curated using the finest seafood and elite farmers' best produce.

60.00 per person

Group Dining Menus

M is proud to have partnered with climate experts Klimato to calculate the carbon footprint of our dishes so that we can continue to plant saplings to offset the emissions on our journey to becoming Net Zero. In booking your next event at M, you can be assured that your dinner will be in line with your business's sustainability goals.

S T A R T E R S

SALMON PASTRAMI

House-Cured Salmon | Lime

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish

BURRATA

Charred Marinated Peppers | Olive
Tapenade | Confit Almonds

M A I N S

All main courses are served with Roast Potatoes and choice of Deep-Fried Brussels Sprouts or Seasonal Greens and Bone Marrow Jus

WILD-FARMED BLACK TRUFFLE TORTELLINI

Chanterelles | Crème Fraîche

IBERICO PORK

Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

RUMP STEAK

Ethical Butcher | 250G

STUFFED TURKEY

Pork & Chicken Stuffing | Fermented Cranberry
Pumpkin | Turkey Jus

Upgrade to Ethical Butcher Sirloin 300G for +10.00

D E S S E R T S

RUM & RAISIN PUDDING

Frangelico Anglaise | Brandy Gel
White Chocolate

MISO CHEESECAKE

Crystallised White Chocolate | Lime Pearls
Blueberry Tahini | Gin Ice Cream



**ALLERGEN
INFORMATION**
Scan the QR code
to view allergen
details

Add A Sapling To Your Menu To Offset Your Meal

By adding a **£5 donation** to our charity partners 'Not For Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

All prices include VAT and a discretionary 14% service charge will be added to your bill.