



Tate Modern Restaurant

Christmas set menu

Lunch

2 courses £20.00

3 courses £25.00

Dinner

3 courses £29.50 with amuse-bouche

Starters

Celeriac & apple soup with lovage, Stilton and walnut crumb

Pig's head & foie gras terrine with toasted sourdough and gribiche sauce

Home-cured gravadlax with potato blinis and pickled cucumber

Main course

Poached halibut in red wine with salsify purée

South Devon beef en croûte

Roasted squash & beetroot tart with goats' curd

Desserts

Mincemeat crumble tart with brandy ice cream

White chocolate mousse with cranberry sauce

Poached figs in Marsala with mascarpone

Jing tea or illy coffee

Details of our menu and policy are as follows:

Offer period

Tuesday 1 December–Wednesday 23 December

Lunchtime bookings

Monday–Friday 11.30–14.30

Saturday & Sunday 11.30–12.30

Evening opening

Friday and Saturday evening during offer period from 18.00–20.30

Min / max size of party

2–20 guests

Max size of table

10 guests per table. Groups of 21 or more can be accommodated within Tate Modern Cafe 2. Alternatively, Tate offers private rooms for hire through the Corporate Events Team. Please ask for further information

Deposit

All bookings will require a credit card number to secure the reservation

Final confirmation of numbers

By telephone or email, 48 hours in advance

Cancellation policy

Failure to confirm or to show on the day will result in a fee of £10 per guest being charged to the credit card

Holding time

20 minutes

Crackers, decorations

None provided, however guests may bring their own

Changes to the menu

Additional courses and side dishes are available. Please ask for further information