

# Christmas

WITH A LUXURIOUS TWIST  
— 2018 —



## LANDS END RESTAURANT

*On Sunborn London we value traditions and believe the importance of knowledge of the local heritage. Therefore we have named our restaurant Lands End – name given to Victoria Docks area by George Bidder in 1840's.*

It was in the mid-1800s that the Victoria Docks came to life. In 1847 the well-known Victorian engineer George Bidder completed his railway from Stratford to North Woolwich. This new line was south of Canning Town followed the line of what is now Silvertown Way and North Woolwich Road, was called "Bidders Folly" because it passed through completely undeveloped marshland. George Bidder sensed the potential of the area and soon he had bought up the whole of the marshes between Bow Creek and Galleons Reach. He called the area "Lands' End" and soon his investment was showing a handsome return as the land was sold for the docks and for a belt of factories along the River.

*Available from 19<sup>th</sup> November 2018 until 4<sup>th</sup> January 2019*

*Available from Friday night  
Saturday and Sunday lunch*

# Merry Christmas



Shall we start with a glass of champagne Laurent-Perrier La Cuvée £14.50

Special amuse bouche selected by our Chef

## STARTERS

**Silent Pool gin cured salmon £14.00**

Samphire pickled shallots & rye

**Seared scallops £14.00**

Celeriac puree, apple, cured treacle bacon

**Beef carpaccio £14.00**

Celeriac remoulade and Grana Padano

**Confed chicken terrine £13.00**

Spiced plum chutney & toasted sour dough

**Spiced butternut squash soup (V) £9.50**

Served with crème fraiche & toasted sour dough

**Butternut squash & Wigmore sheeps cheese arancini £11.00**

Onion jam, toasted pumpkin seeds & rocket

## SIDES £4.50

Buttered new season potatoes

Chunky chips

Skin on fries

Steamed fine green beans

Tender stem broccoli

Wilted greens

Vine tomato salad with spring onion and House dressing

House salad

# Merry Christmas

Items marked with a (v) are suitable for vegetarians. Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.



## MAINS

**Roast turkey, pancetta & apricot £22.00**

Served with all the trimmings

**Slow cooked Suffolk Black pork belly £24.00**

English mustard & creamed garlic potato, seasonal vegetables and apple

**Pan fried sea bass £26.00**

Gratin potato, braised cabbage, lardons & chive buerre blanc

**Spiced monkfish £27.00**

Green lentils, pomegranate raitha, mange tout & carrot

**Pan fried gnocchi £18.00**

Courgette, basil pesto & heritage tomato crisp

**8oz Herefordshire beef sirloin £27.00**

**or 8oz rib eye £32.00**

Served with bone marrow butter, confit tomato, Portobello mushroom, watercress & chunky fries

**Add on: Béarnaise, Peppercorn sauce £2.00 each**

**The Sunborn burger £15.00**

Seared beef patty with crisp gem lettuce, shallot, beef tomato, gruyere cheese, Sunborn burger sauce served in a brioche bun with skin on oregano fries.

(Add twice cooked streaky bacon or blackened blue cheese £2.00 each)

**Risotto (V) £20.00**

Wild mushroom, peas & Pecorino cheese

*Merry Christmas*



## DESSERTS

**Rich Christmas pudding £10.00**  
Brandy Crème Anglais, granola

**Lemon posset £10.00**  
Meringue, berries

**Warm dark chocolate tart £10.00**  
Whipped mascarpone

**Sticky toffee pudding £10.00**  
Toffee sauce & vanilla ice cream

**Sunborn ice cream and sorbets £10.00**

**British cheese board**  
A selection of British favourite cheeses, pear and apricot chutney

3 cheese selection £11.00  
or 5 cheese selection for £14.00

*Merry Christmas*