



FESTIVE SEASON

AT

ST MARTINS LANE

LONDON

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A festive photograph featuring two hands holding champagne flutes, clinking them together. The glasses are filled with bubbly champagne. The background is a lush green Christmas tree adorned with warm white lights and gold spherical ornaments. A semi-transparent black rectangular box is centered over the image, containing white text.

In case you hadn't heard, we like to party round here. Whether you're looking to indulge in some Pan-Asian cuisine, sit and enjoy a tippie or two from Blind Spot's signature cocktail menu teamed with live music from a DJ, or wanting to relax and unwind in the quintessentially British settings of The Den, we've got you covered this festive season.



## ST MARTINS LANE KITCHEN

Enjoy a contemporary dining experience at St Martins Lane Kitchen. By elevating familiar flavours from the East and the West and turning them into something extraordinary, St Martins Lane Kitchen showcases a selection of South-East Asian dishes as well as much loved Western comfort food. Teamed with our exclusive signature cocktails, St Martins Lane Kitchen makes for an unforgettable dining experience.

# ST MARTINS LANE KITCHEN

## Festive Group Menu 1

From £35 per person | Groups of 12+  
Available 1 November - 24 December 2019

All dishes are served in the centre of the table for sharing.

### STARTERS

GREEN MANGO SALAD 🍴  
*prawns, red onion, long beans, peanuts*

SOFT SHELL CRAB 🍴  
*crispy garlic, bird eye chilli, pepper*

TOFU BERGERDIL  
*onion pickle, sweet chilli sauce (v)*

### MAINS

SWEET & SOUR SNAPPER  
*ginger, onion, bell pepper*

CHICKEN KRA PAO 🍴  
*bird eye chilli, basil*

RED CURRY 🍴  
*mushroom, tofu, long beans (v)*

BUTTER-ROASTED NORFOLK TURKEY  
*chestnut stuffing, chipolatas wrapped in pancetta, pan jus*  
*(£5 supplement per person)*

### NOODLES | RICE

CHAR KWAY TEOW PRAWNS 🍴  
*ho fun noodles, chilli, chinese chives*

STEAMED JASMINE RICE (v)

### DESSERTS

RUM BABA  
*mandarin compote, chestnut cream*

FIG & MASCARPONE MOUSSE  
*lemon ice cream, fig jam*

ROASTED COFFEE CHOCOLATE CAKE  
*pecan praline, vanilla ice cream*

🍴 Spicy dish

(V) Our kitchen will happily alter these dishes to be vegetarian

# ST MARTINS LANE KITCHEN

## Festive Group Menu 2

From £40 per person | Groups of 12+  
Available 1 November - 24 December 2019

All dishes are served in the centre of the table for sharing.

### STARTERS

GALANGAL CHICKEN SKEWERS  
*coriander, lime dip, curry leaves*

SEARED SCALLOPS   
*tom yam sauce, spinach, crisp lotus root*

VIETNAMESE GLASS NOODLE SALAD  
*glazed tofu, peppers, peanuts, asian herbs (v)*

### MAINS

SESAME-CRUSTED TUNA  
*cucumber, avocado, wasabi ginger soy*

SWEET POTATO & THAI ROUND  
AUBERGINE CURRY  
*turmeric, lemongrass, lime leaf (v)*

SIRLOIN STEAK YAKINIKU  
*king oyster mushrooms*

BUTTER-ROASTED NORFOLK TURKEY  
*chestnut stuffing, chipolatas wrapped in pancetta, pan jus*  
*(£5 supplement per person)*

### RICE | VEGETABLES

BLUE SWIMMER CRAB FRIED RICE  
*eggs, chinese chives (v)*

MORNING GLORY  
*soybean paste, thai chilli (v)*

### DESSERTS

RUM BABA  
*mandarin compote, chestnut cream*

FIG & MASCARPONE MOUSSE  
*lemon ice cream, fig jam*

ROASTED COFFEE CHOCOLATE CAKE  
*pecan praline, vanilla ice cream*

 Spicy dish

(V) Our kitchen will happily alter these dishes to be vegetarian

# ST MARTINS LANE KITCHEN

## Festive Group Vegetarian Menu

Groups of 12+

Available 1 November - 24 December 2019

All dishes are served in the centre of the table for sharing.

### STARTERS

GRILLED MAITAKE MUSHROOM  
*shimeji mushrooms, ginger chilli soy*

VIETNAMESE GLASS NOODLE SALAD  
*glazed tofu, peppers, peanuts, asian herbs*

TOFU BERGERDIL  
*onion pickle, sweet potato, sweet chilli sauce*

### MAINS

MUSHROOM KRA PAO 🌶️  
*thai chilli, basil*

CHAR KWAY TEOW TOFU 🌶️  
*ho fun noodles, chilli, chinese chives*

### RICE | VEGETABLES

STEAMED JASMINE RICE

STIR FRY KAI LAN  
*chinese broccoli*

### DESSERTS

RUM BABA  
*mandarin compote, chestnut cream*

FIG & MASCARPONE MOUSSE  
*lemon ice cream, fig jam*

ROASTED COFFEE CHOCOLATE CAKE  
*pecan praline, vanilla ice cream*

🌶️ Spicy dish

# ST MARTINS LANE

KITCHEN

## Christmas Day Menu

3-courses & bellini | £80 per person  
Available 12pm - 2.30pm; 5pm - 10.30pm

### SEARED SCALLOPS 🍴

*tom yam sauce, spinach, crisp lotus root*

### VIETNAMESE GLASS NOODLE SALAD

*glazed tofu, peppers, peanuts, asian herbs (v)*

### SALMON LARB 🍴

*red onion, chilli, mint, lime, toasted rice*

### GALANGAL CHICKEN SKEWERS

*coriander, lime dip, curry leaves*

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### SWEET POTATO & THAI ROUND AUBERGINE CURRY

*turmeric, lemongrass, lime leaf, jasmine rice (v)*

### SIRLOIN STEAK YAKINIKU

*king oyster mushrooms*

### PAN-FRIED SALMON

*lemon butter, asparagus*

### BUTTER-ROASTED NORFOLK TURKEY

*chestnut stuffing, chipolatas wrapped in pancetta, pan jus*

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### TRADITIONAL CHRISTMAS PUDDING

*brandy sauce*

### CHESTNUT & ORANGE MONT BLANC

*orange marmalade ice cream*

### CHOCOLATE PROFITEROLES

*hazelnut crèmeux, hot chocolate sauce*

🍴 Spicy dish

(V) Our kitchen will happily alter these dishes to be vegetarian

ST MARTINS LANE  
KITCHEN

**Christmas Day Children's Menu**

2-courses | £25 per child (12 & under)  
Available 12pm - 2.30pm; 5pm - 10.30pm

BURGER & CHIPS

CHICKEN NUGGETS & CHIPS

PIZZA

*tomato, cheese, ham*

TURKEY

*roast potato, stuffing, brussels sprouts*

PASTA POMODORO (v)

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CHOCOLATE BROWNIES

*vanilla ice cream, caramel, marshmallows*

KNICKERBOCKER GLORY

(V) Our kitchen will happily alter these dishes to be vegetarian

# ST MARTINS LANE KITCHEN

## New Year's Eve Early Sitting

3-courses | £75 per person

Available 5pm - 7.30pm

All dishes are served in the centre of the table for sharing.

### TOFU BERGERDIL

*onion pickle, sweet chilli sauce (v)*

### GALANGAL CHICKEN SKEWERS

*coriander, lime dip, curry leaves*

### SALMON LARB

*red onion, chilli, mint, lime, toasted rice*

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### SESAME-CRUSTED TUNA

*cucumber, avocado, wasabi ginger soy*

### SWEET POTATO & THAI ROUND AUBERGINE CURRY

*turmeric, lemongrass, lime leaf (v)*

### STEAMED JASMINE RICE (v)

### WOK ASIAN GREENS

*morning glory, bok choy, long beans (v)*

### and for tables of 3 or more...

### SIRLOIN STEAK YAKINIKU

*king oyster mushrooms*

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### CHOCOLATE TEMPTATION

*caramel ice cream, hot chocolate sauce*

 Spicy dish

(V) Our kitchen will happily alter these dishes to be vegetarian

# ST MARTINS LANE KITCHEN

## New Year's Eve Late Sitting

Welcome bellini & 3-courses | £115 per person  
Available 8pm - 11pm

All dishes are served in the centre of the table for sharing.

**GALANGAL CHICKEN SKEWERS**  
*coriander, lime dip, curry leaves*

**SALMON LARB** 🌶️  
*red onion, chilli, mint, lime, toasted rice*

**SEARED SCALLOPS** 🌶️  
*tom yam sauce, spinach, crisp lotus root*

**TOFU BERGERDIL**  
*onion pickle, sweet chilli sauce (v)*

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**SESAME-CRUSTED TUNA**  
*cucumber, avocado, wasbai ginger soy*

**SIRLOIN STEAK YAKINIKU**  
*king oyster mushrooms*

**SWEET POTATO & THAI ROUND AUBERGINE CURRY**  
*turmeric, lemongrass, lime leaf, jasmine rice (v)*

**STEAMED JASMINE RICE (v)**

**WOK ASIAN GREENS**  
*morning glory, bok choy, long beans (v)*

**and for tables of 3 or more...**

**RED CURRY** 🌶️  
*duck, pineapple, jasmine rice*

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**RASPBERRY LYCHEE MOUSSE**  
*rose-scented raspberries, champagne sorbet*

**HOT CHOCOLATE FONDANT**  
*pistachio ice cream, macerated cherries*

🌶️ Spicy dish

(V) Our kitchen will happily alter these dishes to be vegetarian

# ST MARTINS LANE KITCHEN

## New Year's Day Brunch Menu

Available 12pm - 2.45pm

### À LA CARTE

#### ST MARTINS LANE BREAKFAST TORTILLA 15

*flour tortilla, spicy black beans, chorizo, eggs,  
tomato, baked crispy with coriander*

#### SMASHED AVOCADO, TOMATO & POACHED EGG 12.50

*on toasted sourdough bread*

#### PANCAKES 8.50

*fruit compote or maple syrup, crispy bacon*

#### CLASSIC CAESAR SALAD 11

*anchovies, parmesan  
add chicken 14*

#### BREAKFAST IN THE FIELDS 12

*two eggs as you like,  
grilled halloumi cheese, avocado, mushrooms,  
roasted tomato, grilled asparagus*

#### SMOKED SALMON & TOASTED BRIOCHE 13.50

*crushed avocado, poached egg*

#### ST MARTINS LANE BURGER 15

*your choice of nduja and goat's curd  
or swiss cheese and bacon,  
chips or salad*

#### STEAK SANDWICH 16

*red onion, mustard, chips*

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### BOTTOMLESS BRUNCH 35

*For two hours, enjoy bottomless brunch with unlimited prosecco, mojitos, mimosas, bellinis  
or bespoke bloody marys and pick one dish from the above a la carte menu.*

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### DRINKS

#### DELUXE BLOODY MARY 16

*belvedere or grey goose vodka, tabasco,  
tomato juice, worcestershire sauce*

#### MOJITO 12

*bacardi superior rum, mint, lime,  
sugar cane juice*

#### BELLINI 12

*prosecco, peach purée*

#### MIMOSA 12

*prosecco, freshly squeezed orange juice*



# BLIND SPOT

Set behind the façade of a boutique tea counter and a secret golden hand-shaped handle is Blind Spot at St Martins Lane. A late-night speakeasy that travels from harbour to harbour and gathers the world's flavours in its menu. Spin the globe and choose from a selection of 25 destinations. Pair the carefully crafted cocktails with nibbles from the same regions, and let us transport you to exotic places.

# TASTING MASTERCLASSES

Blind Spot has introduced a range of tasting masterclasses that are perfect for all palates. Lasting between 60 and 90 minutes, you can explore and sample a range of exclusive spirits and cocktails to find your chosen tipples, which have been carefully selected by our team of experts. The tasting masterclasses are ideal for work Christmas parties and offer amazing insights and a true adventure for the senses. You can enjoy one of two masterclasses:  
Spirits or Cocktails.

## **SPIRIT TASTING**

£50 per person

1 hour course

Choose 5 different premium spirits from vodka, gin, tequila, rum or whiskey

Finish with a drink of your favourite spirit

## **COCKTAIL TASTING**

£50 per person

60-90 minute course

Learn how to make your favourite cocktails  
- up to 3 cocktails per person

Finish with your favourite cocktail

## **UPGRADE**

Upgrade either of the above packages with a selection of canapés from £15 per person



## THE DEN

The Den is a classically British oak-panelled snug which offers guests a peaceful spot to enjoy afternoon tea, curl up with a book, play a game of backgammon or catch up with friends over a Gin & Tonic. An ideal meeting place in the heart of Covent Garden, The Den's country club atmosphere is complemented by comfortable leather sofas and warm lighting. A series of surreal and playful art pieces riffing on classic British scenarios adorn the walls, bringing the room to life with wit and eccentricity.

THE DEN

## FESTIVE AFTERNOON TEA

Available 25 November - 5 January, daily 12pm - 6pm

Afternoon tea	£35
+ Signature Den G&T	£45
+ Glass of Veuve Clicquot Yellow Label Champagne	£48

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### SAVOURY

LOAF CAKE olives, cheddar, pesto

RYE BREAD smoked salmon, lemon crème fraîche, apple

QUICHE mushrooms, turkey

### SWEET

GOLDEN TART raspberry, coconut

GLISTERING CHOUX BUN vanilla, hazelnut

SHIMMERING CHRISTMAS TREE chocolate, blackberry, lemon sable

SPARKLING PANNA COTTA cinnamon, candied walnuts, golden sultanas

SCONE clotted cream, strawberry preserve

### TEAPIGS

A pot of real, whole leaf teapigs tea

THE DEN

## FESTIVE SUNDOWN COCKTAIL TEA

£39

Available 25 November - 5 January, daily 7pm - 9pm

### COCKTAILS

ONCE UPON A TIME apricot brandy, malbec, pimms, orange shrub, bitters

MEET ME IN THE MIDDLE frangelico liqueur, chocolate vodka, peanut butter, cream

THE FUN STARTS NOW ketel one vodka, vanilla, salted caramel syrup

### SAVOURY

LOAF CAKE olives, cheddar, pesto

RYE BREAD smoked salmon, lemon crème fraîche, apple

QUICHE mushrooms, turkey

### SWEET

GOLDEN TART raspberry, coconut

GLISTERING CHOUX BUN vanilla, hazelnut

SHIMMERING CHRISTMAS TREE chocolate, blackberry, lemon sable

SPARKLING PANNA COTTA cinnamon, candied walnuts, golden sultanas

SCONE clotted cream, strawberry preserve

# NEW YEAR'S EVE PARTY

Put on your dancing shoes because New Year's Eve is just around the corner. Wave goodbye to 2019 as you boogie through the night at St Martins Lane's speakeasy bar, Blind Spot. Enjoy cocktails from our Spin The Globe menu as a DJ takes to the decks to spin some tracks, or enjoy a traditional cocktail from our Blind Spot Classics menu.

Tables will be available on a first come, first serve basis so make sure you arrive early to avoid disappointment.

# BOOKINGS

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## FOR YOUR INFORMATION

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request. A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.

