



mallow christmas

step into the magic of yuletide with
our special festive tasting menu

each dish uses seasonal
ingredients, for an elevated
plant-based dining experience

bring everyone and anyone,
then bring some more

3 courses for £45

5 courses for £55

20 november - 24 december

@mallowlondon
mallowlondon.com



parsnip dill waffle*

horseradish cream, carrot ribbons,
caraway pickle caviar

beetroot velouté*

smooth beetroot potato soup

charcoal brioche

homemade brioche with caramelised
onion b+tter

truffled mushroom terrine*

mustard cream, sweet potato puree,
braised shallot, roman artichoke, red
wine jus, accompanied by roast potatoes,
roasted heirloom carrots & parsnips,
sautéed greens, pickled red cabbage

snow*

cherry compote, melted chocolate
crumbs, chocolate ganache &
white chocolate cream

tiffin truffles

dark chocolate with cookie pieces,
apricot & crystallised ginger

complement your tasting menu
with an exquisite wine pairing
£23 per person | each pour is 125ml

*begin: piquepoul esprit de vignes,
cotes de thau france*

*main: chianti superiore docg,
castello del trebbio, casadei, tuscany italy*

*dessert: deseado' sparkling torrantes,
familia schroeder, patagonia argentina*



dishes marked with * are included in the canary wharf 3-course menu, guests will choose between the beetroot velouté or the parsnip dill waffle as a starter. available 20th november - 24th december 2024, from 12pm. this menu is available for walk-ins as well as bookings. please scan the qr code to view allergen information. no discounts can be used in conjunction with this menu. an optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

