



foodism

LONDON, ONE BITE AT A TIME

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1 Berners Tavern

10 Berners Street, W1T 3NP

If you're looking for a space that does a special occasion justice, the enormous, opulent and gorgeous dining room at Berners Tavern will probably do it. And if you're looking for great food, Berners more than delivers, too: there's a Christmas feasting menu of Dingley Dell pork and pistachio terrine with celeriac and pickled mustard salad (yum); whole-baked sea bass with fennel and mussel stuffing (double yum) and Christmas crumble tart with spiced cream and custard (yum, yum and yum).

020 7308 7979; bernerstavern.com

THE SELECTOR

EAT IT ALL

'Tis the season to eat in abundance, and these five Christmas feasts are all great for a special occasion

BEST OF THE REST

2 Bone Daddies

Various locations

Christmas ramen: sounds so wrong, but in the hands of Bone Daddies, it tastes so, so right. Go for the Three Bird Wontonmen - pheasant, duck and turkey wontons in a spicy miso broth with pulled duck, freshly chopped spring onions and chilli garlic butter. There's also a turkey katsu curry with daikon pickle, and crispy brussel sprouts, plus warm sake. bonedaddies.com

3 Polpo

Various locations

Grab your Christmas jumper and bundle into Polpo, where the finest Venetian cuisine is dished up on massive sharing plates, ready for everyone to bicker over. There'll be beetroot-cured salmon with horseradish; baked sea bass and roast chicken with kale and chestnuts - we could go on...

polpo.co.uk

4 Maison Bab

4 Mercer Street, WC2H 9FA

Christmas is a time to test your trousers to their absolute limit, and the place to do exactly that is Maison Bab, where you can dive into an entire pig's head with crackling, seasonal pickles and pomegranate molasses gravy; or you could plump for the lamb shoulder with adana gremolata, meat mayo and pickled carrots. The choice is yours.

020 7240 9781; maisonbab.com

5 Palatino

71 Central Street, EC1V 8AB

At Palatino this Christmas, you'll start out with bites of fried squash with sage leaves, before nibbling delicately on creamy cacio e pepe. Tread carefully, though: eat too much and you won't have room for goose leg, *cotechino* (pork sausage) and mustard fruit - let alone panettone bread and butter pud.

020 3481 5300; palatino.london

