

210. CHISWICK





BEEF WELLINGTON FEAST

Minimum four persons. All dishes served family style. Feast requires 72hrs notice for pre-order.

95pp

Snacks

CHRISTMAS SCOTCH EGG

Confit Goose Leg, Tarragon, Port & Cranberry Chutney

TROUT RILETTE

Pickled Cucumber, Onion Crackers, Mustard Crème Fraiche

RED LEICESTER RAREBIT ON TOAST

Coppa Ham, Cornichon

Mains

BEEF WELLINGTON

served with Pigs in Blankets, Brown Butter Brussel Sprouts, Roasted Chantaney Carrots, Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy

Dessert

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard



CHISWICK





FESTIVE FEAST

Minimum four persons. All dishes served family style. Feast requires 72hrs notice for pre-order.

75pp

Snacks

CHRISTMAS SCOTCH EGG

Confit Goose Leg, Tarragon, Port & Cranberry Chutney

TROUT RILETTE

Pickled Cucumber, Onion Crackers, Mustard Crème Fraiche

RED LEICESTER RAREBIT ON TOAST

Coppa Ham, Cornichon

Mains

ROAST CROWN OF TURKEY

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STUFFED LEG OF LAMB

Chestnut, Apricot, Rosemary

served with Pigs in Blankets, Brown Butter Brussel Sprouts, Roasted Chantaney Carrots, Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy

Dessert

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard



210. CHISWICK





TWO COURSE FESTIVE FEAST

Minimum four persons. All dishes served family style. Vegetarian menu available on request. Feast requires 72hrs notice for pre-order.

55pp

Snacks

CHRISTMAS SCOTCH EGG

Confit Goose Leg, Tarragon, Port & Cranberry Chutney

TROUT RILETTE

Pickled Cucumber, Onion Crackers, Mustard Crème Fraiche

RED LEICESTER RAREBIT ON TOAST

Coppa Ham, Cornichon

Mains

ROAST CROWN OF TURKEY

served with Pigs in Blankets, Brown Butter Brussel Sprouts, Roasted Chantaney Carrots, Braised Red Cabbage, Duck Fat Roast Potatoes, Yorkshire Puddings, Roast Gravy

To Finish

MINCE PIES



210. CHISWICK







VEGETARIAN FEAST

Snacks & Mains plated individually. Desserts served family style to share. Feast requires 72hrs notice for pre-order.

55pp

Starter

CHESTNUT & MUSHROOM SCOTCH EGG

Cumberland Sauce

Main

LEEK, POTATO & BRIE PITHIVIER

Garlic & Thyme Velouté

served with Brown Butter Brussel Sprouts, Roasted Chantaney Carrots Braised Red Cabbage, Roast Potatoes

Dessert

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard