

210. CHISWICK





CHRISTMAS DAY MENU

£125 per person

All served family style to share

Glass of champagne upon arrival or your choice of first drink

Amuse

JERUSALEM ARTICHOKE SOUP

Starters

VENISON TARTARE Beetroot, Egg Yolk, Mustard Leaf

DUCK TERRINE Plum Chutney, Brioche

SALMON CRUDO Clementine, Dill Oil, Pickled Fennel

BAKED SOURDOUGH Whipped Butter

Mains

ROAST TURKEY CROWN

CONFIT TURKEY LEG

ROAST RUMP OF BEEF

served with Beef Fat Roast Potatoes, Brussel Sprouts with Black Garlic Ketchup & Almonds, Braised Red Cabbage, Parsnip Mash, Maple Roasted Carrots

Desserts

CHRISTMAS PUDDING Brandy Custard

BAKEWELL TART Vanilla Cream







VEGETARIAN MENU

£105 per person All served family style to share Glass of champagne upon arrival or your choice of first drink

Amuse

JERUSALEM ARTICHOKE SOUP

Starters

CELERIAC & TRUFFLE TART

BUTTERNUT SQUASH & SAGE CROQUETTE Aioli

WINTER VEGETABLE CRUDO Clementine, Dill Oil, Hazelnut, Rye Crisp

BAKED SOURDOUGH Whipped Butter

Mains

MUSHROOM & CHESTNUT PITHIVIER

served with Roast Potatoes, Brussel Sprouts with Black Garlic Ketchup & Almonds, Braised Red Cabbage, Parsnip Mash, Maple Roasted Carrots

Desserts

CHRISTMAS PUDDING Brandy Custard

BAKEWELL TART Vanilla Cream