



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Dorset cured pork loin, dandelion & hazelnut salad

Toasted brioche, wild mushrooms,

Driftwood smoked goat's cheese, truffle honey (v)

Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Spiced orange posset, walnut shortbread

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £99.00 Child £45.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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CHRISTMAS

2020



PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,
served banquet style. Choose one dish from each section,
for the ultimate Christmas feast. Minimum 4 people.*

£120.00 per person

Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,
butterbean hummus, balsamic pickled onions, sourdough, olives,
chicory, little gem & radishes

Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey
roasted parsnips, horseradish cream, watercress, gravy

Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,
quince jelly, celery, seeded crackers

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