



CHRISTMAS FEAST

Starters

Roast celeriac soup, chestnut gremolata,
toasted sourdough (vg)

Orange & fennel Severn & Wye cured salmon,
beetroot compote, chestnut crumble, toasted rye

Pork rillettes, pickled cucumber,
cornichons, toasted sourdough

Mains

Crown of English turkey, stuffed leg, pig in blanket,
goose fat roast potatoes, crushed winter roots,
creamed leeks & Brussel sprouts, maple roast parsnip,
Savoy cabbage, cranberry sauce, gravy

Roast striploin of West Country beef,
pig in blanket, goose fat roast potatoes, crushed winter roots,
creamed leeks & Brussel sprouts, maple roast parsnip,
Savoy cabbage, gravy

Beetroot Wellington, freekeh & chestnut mushrooms,
rainbow chard, gravy (vg)

Puddings

Young's Double Chocolate Stout Christmas pudding,
brandy butter ice cream (v)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Dark chocolate brownie, toasted hazelnuts, raisins, vanilla ice cream (vg)

3 courses £38

SCROLL DOWN
TO ADD SOME SPARKLE

ADD SOME SPARKLE

Each item is priced per person

Sides

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

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Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.