

# home

SW13

## CHRISTMAS PARTY MENU

(November & December)

### TO KICK OFF

'Made at Home' focaccia with a trio of dips *(vg)*

red pepper / whipped feta / 'not avocado'

(\*£5 SUPP PER PERSON AND MUST BE TAKEN BY THE ENTIRE TABLE)

### STARTERS

Cornish lobster bisque, black olive Chantilly, garlic croutons

Double baked cheddar souffle with melted leeks, cheese fondue and winter truffle (+£.5 *supp*)

Chicken liver parfait with cranberry and orange chutney, grilled sourdough

Grilled artichoke salad with an almond and balsamic vinegarette *(vg)*

### MAINS

'That' shrimp burger, sriracha mayo, fries

Overnight short rib, creamy mash, purple sprouting broccoli, red wine sauce

'Made at Home' fish pie with monkfish & prawns

Wild mushroom pithivier, caramelised onions *(vg)*

Aberdeen Angus beef fillet

with bone marrow hash browns & red wine jus\*

(\*£15 SUPP PER PERSON AND MIN PRE-ORDER OF 6 PORTIONS REQUIRED TO GO FOR IT)

### SIDES FOR THE TABLE

Creamed spinach + treacle glazed carrots & parsnips

(\*£5.50 SUPP PER PERSON AND MUST BE TAKEN BY THE ENTIRE TABLE)

### DESSERTS

'Made at Home' christmas pudding, crème anglaise

Chocolate fondant with toasted vanilla ice cream & chocolate foam

Treacle tart, lime crème fraiche

Clementine sorbet *(vg)*

**3 Courses: £49.50pp**

**3 Courses + Sides: £55pp**

**3 Courses + Sides + Focaccia & Dips: £60pp**

@homesw15

Should you require any information to allergens, please ask a member of our team.

Prices exclude a discretionary 15% service charge