

home

SW15

CHRISTMAS PARTY MENU

(November & December)

TO KICK OFF

Made at Home Focaccia with a Trio of Dips (vg)
Red Pepper / Cashew Nut Hummus / “Not Avocado”

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

STARTERS

Jerusalem Artichoke Soup, Truffle Oil, Sage (vg)
Scallop ‘Tikka Masala’, Pickled Chilli, Puffed Wild Rice (+£.5 *supp*)
Duck Rilette with Apple, Black Pepper & Rosemary Mostarda
Gin & Tonic Cured Salmon, Confit Lemon, Dill Mayo

MAINS

‘That’ Shrimp Burger, Sriracha Mayo, Fries
Slow Cooked Featherblade of Beef, Garlic Mash, Treacle Glazed Carrot
Maple & Chilli Glazed Squash, Curried Hummus, Quinoa (vg)
Made at Home Fish Pie w/ Monkfish & Prawns

30 Day Aged Aberdeen Angus Beef Welly
w/ Dauphinoise Potatoes & Hispi Cabbage*

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

SIDES FOR THE TABLE

Truffled Chips + Treacle Glazed Carrots & Parsnips

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

DESSERTS

Tarta de Santiago, Plum Jam
Molten Chocolate Pot, Salted Caramel Ice Cream
Masala Chai Poached Pears, Vegan Vanilla Ice Cream (vg)
Lemon Posset, Caramelised White Chocolate, Meringue

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 12.5% service charge