

CHRISTMAS DAY MENU

£80

Glass of Prosecco or Buck's Fizz with amuse-bouche

Starters

Seared scallops, bisque, rarebit crostini
Chalk Stream trout tartare, devilled quail egg, fried scampi, taramasalata
Maple cured gammon rib eye, orange & beetroot slaw
Shallot & thyme tatin, endive, fig & walnut praline (vg)

Clementine & vodka sorbet

Mains

Roast sirloin of beef, dauphinoise potato, honeyed carrots, Brussels tops, bone marrow

Red wine poached halibut, crispy bacon, sautéed chard, girolle mushrooms

Roast turkey, pigs in blankets, duck fat roast potatoes, roasted vegetables, sage & onion stuffing, bread sauce

Truffle mushroom, chestnut & smoked tofu Wellington, wilted spinach, roasted root vegetables (vg)

Puddings

Chocolate heaven
Tart, ice cream, hazelnut brittle, white chocolate mousse
Mulled poached pear, ginger custard, tuile
Christmas pudding, Armagnac custard
amish Johnston cheese board, biscuits, grapes, fig jam

Mince pies

£40 for children up to the age of 12. Bookings available 12pm-2:30pm on 25th December 2018. Pub open 11am-5pm. £20 per person deposit required by 1st December. All pre-orders required by 11th December. An optional 15% service charge will be added to your bill, all of which is distributed between staff.

A full allergen menu is available upon request.

The Tommyfield Pub & Hotel Rooms

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