



CHRISTMAS DAY MENU

£79.95

PROSECCO ON ARRIVAL £5 PER PERSON

PLEASE ADVISE AT TIME OF BOOKING

STARTERS

SCALLOPS WRAPPED IN PANCETTA WITH PEA PURÉE

PORCINI MUSHROOM SOUP WITH PECORINO CROSTINI (V)

MIXED CHARCUTERIE SERVED WITH CRISPY BREAD AND HOMEMADE CHUTNEY

WARM SALAD WITH CHICKPEA, TOMATO, GOAT'S CHEESE
AND BABY SPINACH (V)

MAIN COURSES

TRADITIONAL ROAST NORFOLK TURKEY CROWN
WITH HOMEMADE STUFFING, PORK AND SMOKEY BACON CHIPOLATAS,
SEASONAL VEGETABLES AND ROAST POTATOES

SEABASS FILLET COOKED IN PARCHMENT PAPER WITH MUSSELS,
CLAMS AND PRAWNS SERVED WITH SPINACH

PAN-FRIED DUCK BREAST, BEETROOT,
ROSEMARY AND GARLIC MASH AND ORANGE SAUCE

BLACK TRUFFLE RISOTTO (V)

AUBERGINE PARMIGIANA WITH BUFFALO MOZZARELLA (V)

DESSERT

CHILLI AND CLEMENTINE PANNA COTTA

APPLE TART TATIN WITH CINNAMON ICE CREAM

HOMEMADE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

RICH CHRISTMAS PUDDING WITH BRANDY SAUCE

1 LAWN TERRACE, BLACKHEATH VILLAGE, SE3 9JL || 020 8852 0700

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL. AS NUTS ARE USED IN THE PREPARATION OF SOME OF DISHES WE ARE UNABLE TO GUARANTEE OUR MENU IS NUT FREE. PLEASE CALL TO DISCUSS YOUR PARTICULAR DIETARY REQUIREMENTS. 50% TO BE PAID AT TIME OF BOOKING AND THE REMAINING 50% TO BE PAID ON OR BEFORE THE 30TH NOVEMBER. ANY CHRISTMAS DAY BOOKINGS TAKEN IN DECEMBER WILL BE REQUIRED TO PAY THE FULL AMOUNT.



LOCALE BLACKHEATH
CHRISTMAS DAY 2018