



LATIMERS



Christmas Menu

STARTERS



Parsnip Soup

Coal oil, pumpkin & sage tortelloni (GFO/VGO)

Goats Cheese

Red chicory, beetroot, hazelnut, honey walnut dressing (GF/V)

Cold Smoked Chalk Stream Trout

Pickled baby beetroot, yoghurt & pine oil, croutes (GFO)

Ham Hock Terrine

Mustard seeds, walnut, celeriac rémoulade (GF)

MAINS



Christmas Crown & Chestnut Stuffed Leg of Turkey

Goose fat roast potatoes, honey-glazed carrots & parsnips, Brussels sprouts, pig in blanket, Yorkshire pudding & turkey gravy

Sea Bass Fillet

Celeriac fondant, samphire, mussels sauce (GF)

Beef Blade

Brown butter mashed potatoes, bone marrow jus, kale (GF)

Winter Vegetable Wellington

Roast potatoes, honey-glazed carrots & parsnips, vegetable gravy (VG)

DESSERTS



Warm Christmas Pudding

Brandy sauce, cranberry

Chocolate & Orange Brownie

Chocolate ice cream (VGO/GFO)

Baileys Cheesecake

Salted caramel popcorn

Selection of Ice Creams & Sorbets

(GF/VGO)



3 COURSES £48

A discretionary 10% service charge will be added to your bill and goes directly to our team.

**Please inform a member of the team if you have any allergens, we cannot commit to the total absence of them, We work in a small kitchen and do our utmost but cannot guarantee the avoidance of cross contamination.*

