



# hood streatham



## Christmas Set Lunch & Dinner Menu

(available 1 - 21 December excluding Weekend Brunch)

Mushroom velouté with tarragon oil



'Cricklade cure' smoked salmon, White Lake Farm curd cheese,  
dill, salted butter, soda toast

Pear, walnut, celery, crispy goat cheese, winter leaves, sherry vinegar

Smoked ham hock terrine, lentil salad, crispy egg, English mustard mayonnaise



Roast Ironbark pumpkin, smoked quinoa stuffing, sprout tops,  
hazelnut, brown butter & balsamic dressing

Roast rump and braised blade of beef, scorched shallots,  
bashed neeps, sprout tops, potato confit

Slow cooked duck leg, Brussels sprouts, pickled cranberries,  
sage & onion stuffing, potato confit, gravy

Pan fried fillet of sea bream, sauté of new potatoes with sour cream & chives,  
cucumber, potted brown shrimp



Salted caramel chocolate pot, Grand Marnier Chantilly, citrus cookies

Orange carpaccio, ginger syrup, cold pressed rape seed oil,  
pomegranate molasses, cardamom meringue

Sticky date and fig pudding, custard

English cheese, port & berry jelly, crisp bread

**£32 per person**  
**(£5 supplement to add cheese in addition to dessert)**

*A deposit of £5 per person will be payable for groups of 6 or more within 5 days of booking.*

Some dishes are available in smaller portions for children or we can offer alternatives.  
Please ask for more information on allergens. Dishes are subject to change.

*We add a discretionary service charge of 12.5% to your bill of which 87.5% is shared between the front and back of house staff.  
Any cash tips will be shared directly between the front and back of house staff without deduction.*