

DINE AT HOME

SATURDAY 28TH NOVEMBER

3 COURSES - £27.50

Home baked malted granary roll and house butter
(gluten, milk)

- STARTERS -

Potted game, brioche, sauternes jelly
(egg, gluten, milk, sulphites)

Salt baked beets, Italian leaves, goat cheese and chive,
honey and walnut vinaigrette
(milk, nuts, sulphites)

- MAINS -

Baked hake and scallop mornay, leeks and baby potatoes
(celery, fish, gluten, milk, mollusc, mustard, sulphites)

Escalope of pheasant Milanese, pickled red cabbage 'slaw,
confit potato, whole grain mustard jus
(egg, celery, milk, mustard)

Black garlic and mushroom croquettes, wilted kale, roast
salsify, cyder vinegar, toasted seeds, cashew aioli,
pomegranate
(celery, gluten, nuts, sulphites)

- DESSERTS -

Salted caramel chocolate pot, buttermilk chantilly, peanut
cookies
(egg, gluten, milk, peanuts)

Citrus trifle, chocolate cremeux, sacred vermouth
(egg, gluten, milk)

English cheeses, crackers, chutney
(milk, gluten)

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Hood
Streatham

67 Streatham Hill,
London SW2 4TX
hoodrestaurants.com
020 3601 3320

**DINE AT HOME COLLECTION
TIMES**

7pm - 7.45pm

**Please make a reservation
online via our [website](#).**

Credit card details will be
required to secure your
booking & we will require a
pre order by 6pm on the
Thursday.

More information is available
on our [Hood FAQs page](#)

We cater for diners with allergies or dietary requirements providing we are notified during the pre-order process.