

## DINE AT HOME

23RD & 24TH APRIL 2021

3 COURSES - £30

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

### - STARTERS -

Salt baked beets, rosary goat cheese, little leaf salad, shallot dressing, roasted  
smoked almonds  
*(gluten, nuts, sulphites)*

Charcoal grilled BBQ spatchcock quail, spring slaw, buffalo ranch dressing,  
toasted seeds  
*(celery, milk)*

### - MAINS -

Roast fillet of cod, braised borlotti beans with brown crab, asparagus, lemon  
*(crustaceans, fish, milk)*

Wild garlic gnocchi, hispi cabbage, leeks, chestnut mushrooms,  
light parmesan sauce  
*(celery, egg, mustard, sulphites)*

Slow roast shoulder of lamb, organic pearled spelt, Nutbourne tomatoes, wild  
garlic, hispi cabbage, melted onions  
*(celery, gluten, milk, mustard, sulphites)*

### - DESSERTS -

Poached pear, chocolate anglaise, chantilly, toasted almonds  
*(egg, milk)*

Bread and butter pudding, vanilla ice cream  
*(egg, gluten, milk)*

English cheeses, crackers, chutney  
*(gluten, milk, mustard, sulphites)*

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*Hood  
Streatham*

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67 Streatham Hill,  
London SW2 4TX  
[hoodrestaurants.com](http://hoodrestaurants.com)  
020 3601 3320

**DINE AT HOME COLLECTION  
SLOT TIMES**

6.45pm - 8pm

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**Please reserve a collection  
slot online via our [website](#)**

It's just like booking a table  
to dine in.

**Dine at Home meals are  
served ready to eat.**

Credit card details will be  
required to secure your  
booking & we will require a  
pre order by 3pm the day  
before your Dine at Home  
reservation.

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.