

hood

streatham

Christmas Set Menu

3 COURSES £40

LUNCH WED-FRI, DINNER WED - SAT 1ST - 23RD DECEMBER 2021

Turkey croquette, pickled cranberry

(celery, gluten, milk, mustard)

or

Mushroom croquette, pickled cranberry *vg / gf*

(celery, mustard)

Meat radish 'prosciutto,' almond cream, winter leaves, toasted buckwheat,

elderberry vinegar *vg / gf**

(celery, gluten, milk, nuts, sulphites)

'Cricklade cure' smoked salmon, salmon mousse, selection of ferments and pickles,

rye crackers *gf**

(fish, gluten, milk, sulphites)

Game terrine, spiced quince, candied pine nuts, toasted brioche *gf**

(egg, milk, gluten, sulphites)

Squash and raclette lasagne, gem heart, crispy shallots,

chestnut and almond dressing *v* / gf**

(celery, gluten, milk, nuts, sulphites)

Roast fillet of cod, shellfish bisque, braised fennel, crispy seaweed *gf**

(celery, crustacean, fish, molluscs, mustard, sulphites)

Creedy Carver free range duck leg, fried sage and onion polenta,

root veg, sprout tops & gravy *gf**

(celery, gluten, milk)

Roast sirloin and braised brisket of Yorkshire beef, celeriac, caramelised

shallot, confit potato and brussel sprouts *gf*

(celery, milk, sulphites)

Steamed figgy pudding, custard *v**

(egg, gluten, milk, sulphites)

Gingerbread ice cream sundae, salted bourbon fudge sauce

(egg, gluten, milk, nuts)

Cashel blue, port jelly, fruit and walnut loaf *gf**

(gluten, milk, nuts, sulphites)

Almond rice pudding, blood orange, praline *vg / gf*

(nuts)

Children's menu available on request

V vegetarian, **vg** vegan, **gf** - gluten free, **gf***- gluten free adaptable. Other allergies and dietary requirements can be catered for if we are notified at the time of booking.