



MERRY CHRISTMAS

HO

HO

HO

HO

AND A BOTTLE OF RUM!

HO!

# FESTIVE MENU 2018

2 courses - £28

3 courses - £32

## STARTERS

Roasted Celeriac, Hazelnut And Truffle Oil Soup

Deep fried breaded camembert  
with cranberry sauce and mixed leaves

Smoked salmon gravadlax  
with beetroot and dill relish served with brown toast

Parfait of Chicken Livers  
with port jelly and toasted brioche

## MAINS

Hand-Carved Free-Range Norfolk Turkey  
served with all the trimmings, cranberry sauce and gravy

Oven Roasted Atlantic Cod  
with celeriac and parsley mash, tenderstem broccoli with a fresh herb and garlic sauce

8oz Argentinean Fillet of Beef  
served with potato dauphinoise, rocket and a peppercorn and brandy sauce (supplement £5)

Slow Cooked Venison,  
juniper berries and field mushroom pie with seasonal greens

Vegan Wellington  
with all the trimmings, cranberry sauce and vegan gravy

## PUDDINGS

Christmas Pudding  
with brandy sauce

Festive Apple and Blackberry Crumble  
served with custard

Maple and Sweet Cinnamon Poached Pear  
served with vegan vanilla ice cream

Chocolate Fudge Cake  
with toffee ice-cream

Cheese Board  
Oxford blue, Butler's Secret Mature cheddar, Somerset Brie  
plum chutney, mixed biscuits and grapes (+£3)

Includes crackers and mini mince pies

HO!



# CHRISTMAS DAY 2018

£80 per person

Glass of Champagne Cassis

## STARTERS

Roasted Celeriac, Hazelnut And Truffle Oil Soup

Deep fried breaded camembert  
with cranberry sauce and mixed leaves

Smoked salmon gravadlax  
with beetroot and dill relish served with brown toast

Foie Gras Chicken Liver Parfait  
with port jelly and toasted brioche

Classic wild prawn cocktail  
served with avocado and marie rose sauce

## MAINS

Hand-Carved Free-Range Norfolk Turkey  
served with all the trimmings, cranberry sauce and a red wine jus

Salmon en Croute,  
served with kale, sautéed new potatoes and a beurre blanc sauce

8oz Argentinean Fillet of Beef  
served with potato dauphinoise, tenderstem broccoli  
and a peppercorn and brandy sauce

Vegan Wellington  
with green beans, roasted carrots and parsnips with vegan gravy

Oven roasted Partridge  
served with braised red cabbage, celeriac and parsley mash  
with red wine jus

## PUDDINGS

Christmas Pudding  
with brandy sauce

Festive Apple and Blackberry Crumble  
served with custard

Maple and Sweet Cinnamon Poached Pear  
served with vegan vanilla ice cream

Chocolate Fudge Cake  
with toffee ice-cream

## Cheese Board

Oxford blue, Butler's Secret Mature cheddar, Somerset Brie  
plum chutney, mixed biscuits and grapes (+£3)

Includes crackers and mini mince pies and truffles

*KINDLY NOTE, BOOKING IS ESSENTIAL FOR CHRISTMAS DAY*



*Merry  
Christmas*

**THE SPENCER**

**T H E S P E N C E R P U B . C O . U K**

237 LOWER RICHMOND RD, LONDON SW15 1HJ • 020 8788 0640

**HO**

**HO**

**HO**

**HO**

**HO**

**HO**