



Christmas

at the **THE SPENCER** 2020

FESTIVE MENU

2 courses - £32

3 courses - £35

STARTERS

Roasted Cauliflower Soup
with Hazelnut & Truffle Oil (*V & Ve*)

Poached Pear and Stilton Salad with Endives & Walnuts (*V*)

Smoked Salmon Gravlax
with dill, crème fraîche and brown toast

Chicken Liver Parfait
with caramelised red onion and cinnamon chutney with toasted brioche

Deep-fried Somerset Brie
with cranberry sauce and mixed leaf salad

MAINS

Suffolk Turkey
served with all the trimmings, cranberry sauce and red wine gravy

8oz Sirloin Steak
with tenderstem broccoli, triple cooked chunky chips,
green peppercorn and brandy sauce (+£5)

Slow Cooked Venison, Juniper Berries & Field Mushroom Pie
with seasonal greens

Vegan Wellington
served with all the trimmings, cranberry sauce and vegan gravy (*V & Ve*)

Oven Roasted Atlantic Cod
with chorizo, braised kale, cherry tomatoes and crushed new potatoes
served with a fresh herb and garlic sauce

PUDDINGS

Christmas Pudding
with brandy sauce and vanilla ice-cream

Festive Apple, Blackberry & Cinnamon Crumble
served with custard

Chocolate Fudge Cake
served with toffee ice-cream and chocolate sauce

Salted Caramel Chocolate Brownie
served with non-dairy ice-cream (*V & Ve*)

Cheese Board
Oxford Blue, Butler's Secret Mature Cheddar, Somerset Brie
quince jelly, mixed biscuits and grapes (+£3)

Includes crackers and mini mince pies



CHRISTMAS DAY

£90 per person

Glass of Champagne

STARTERS

Roasted Cauliflower Hazelnut & Truffle Oil Soup *(V & Ve)*

Poached Pear and Stilton Salad
with endives and walnuts *(V)*

Smoked Salmon Gravlax
with dill, crème fraiche and toast

Chicken Liver Parfait
served with foie gras, caramelised red onion and cinnamon chutney
and with toasted brioche

Classic Wild Prawn Cocktail
served with avocado and Marie Rose sauce

MAINS

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

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

Vegan Wellington
served with green beans, roasted carrots and parsnips with vegan gravy *(V & Ve)*

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

Wild Duck Breast
with cranberry puree, sautéed new potatoes, braised red cabbage
and broccoli with a red wine jus

PUDDINGS

Christmas Pudding
with brandy sauce and vanilla ice-cream

Festive Apple, Blackberry & Cinnamon Crumble
served with custard

Chocolate Fudge Cake
served with toffee ice-cream and chocolate sauce

Maple & Sweet Cinnamon Poached Pear
served with vegan vanilla ice cream *(V & Ve)*

Cheese Board
Oxford Blue, Butler's Secret Mature Cheddar, Somerset Brie
quince jelly, mixed biscuits and grapes

Includes crackers and mini mince pies, truffles and coffee

KINDLY NOTE, BOOKING IS ESSENTIAL FOR CHRISTMAS DAY



THE SPENCER
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