

BORN IN LONDON

# THREE CHEERS

— PUB CO —

## CHRISTMAS DAY MENU

£60

### Starters

Crab & prawn cocktail, lavash crackers  
Ham hock & duck liver terrine, brioche, Christmas chutney  
Pumpkin tortelloni, lemongrass & coconut curry (vg)  
Gin & beetroot cured salmon, caviar, cucumber, radish & sour cream (gf)  
Beetroot & shallot tarte tatin, orange, cauliflower, rocketress (v)

### Mains

Beef filet au poivre, potato fondant, cavolo nero, jus (gf)  
Orange & cranberry crusted halibut,  
sautéed tenderstem & spinach, beurre blanc  
Lentil & cashew Wellington, sautéed Brussels sprouts & baby carrots,  
plant based béarnaise (vg)  
Roast turkey, pigs in blankets, duck fat roast potatoes,  
roasted vegetables, pork & sage stuffing, bread sauce, cranberry  
Leek & Vacherin Mont d'Or risotto, crispy mushrooms,  
hazelnut & truffle pesto (v) (gf)

### Puddings

Golden Christmas pudding, brandy cream, salted caramel  
Mandarin, olive oil & thyme polenta cake, praline,  
vegan vanilla ice cream (vg) (gf)  
Panettone & mascarpone bombe, white chocolate, pistachio  
Chocolate celebration  
Dark chocolate tart, milk chocolate ice cream, white chocolate mousse, hazelnut brittle

### To finish

Hamish Johnston blue cheese, biscuits, grapes, fig jam  
Mince pies

£30 for children up to the age of 12. Pre-order required.  
A full allergen menu is available upon request. An optional 15% gratuity  
will be added to your bill, all of which is distributed to staff.