

# CHRISTMAS DAY

A glass of Champagne on arrival

## STARTERS

Roast celeriac soup,  
toasted chestnuts and seeds,  
sourdough toast (v)

Juniper crusted  
Hampshire venison carpaccio,  
venison croquettes, figs, walnuts,  
crème fraîche

Scottish langoustine and  
Devon crab cocktail, samphire,  
Bloody Mary sauce

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Duck, orange, pistachio and  
tarragon rillettes, quince jelly,  
winter pickles, sourdough toast

Jude's lemon sorbet to follow

## MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,  
honey glazed gammon, seared  
goose breast, pigs in blankets,  
bread sauce, Brussel tops  
and chestnuts

Roast Creedy Carver  
duck breast, duck leg croquette,  
butternut squash purée, chicory,  
cherries, brandy

Roast Scottish salmon,  
creamed celeriac, fennel,  
leeks, gremolata

Hampshire venison, chestnut,  
port and bay leaf suet pie, crushed  
winter roots, Brussel tops

Celeriac, Jerusalem artichoke  
and spinach pithivier, crushed  
winter roots, Brussel tops (vg)

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Blue Monday, Isle of Mull  
Cheddar, Cenarth brie, quince  
jelly, celery, seeded crackers  
(Supplement £2.50)

Vegan chocolate brownie,  
dairy free yogurt, cranberries,  
hazelnuts, walnuts

Spiced winter fruit Bakewell,  
clotted cream

Apple and quince crumble,  
custard

Coffee and mince pie to finish

Adult £70 Child £40

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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