

CHRISTMAS FEAST

STARTERS

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

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

MAINS

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

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Celeriac, spinach, leek and
Sussex Charmer gratin,
butternut squash puree,
Jerusalem artichokes, Brussel tops,
rosemary roast potatoes (v)

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

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

PUDDINGS

Cenarth brie, quince jelly, celery,
seeded crackers

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Salted chocolate and cranberry
tart, caramel ice cream

Apple and quince crumble,
custard

3 courses £30

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. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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