



*Crafted to perfection
with all the festive
cheer and none of the
fuss.*

CHRISTMAS PARTY

3 Courses £40 per person

To Start

Spiced butternut squash soup, chestnut gremolata, sourdough (vg) 534kcal

Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough
364kcal

Ox cheek & blue cheese croquettes, Cumberland sauce 548kcal

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy 1185kcal

West Country 8oz Rump Steak, chips & peppercorn sauce 1065kcal

Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange
445kcal

Spinach and Mushroom vegan wellington, tenderstem broccoli, vegan gravy,
crushed winter roots, Brussel sprouts and roast potatoes 848kcal

Puddings

Christmas pudding, brandy butter ice cream (v) 526kcal

Apple, fig & chestnut crumble, bay leaf custard (v) 674kcal

Long Clawson Blue Stilton, Devonshire honey cake, truffle honey (v) 707kcal

*We source our ingredients from Britain's best farmers, growers, fishers and foragers
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.

All tables are subject to a discretionary service charge of 12.5%.

www.pennyblackleatherhead.co.uk/christmas

