

BORN IN LONDON
THREE CHEERS
PUB CO

CHRISTMAS DAY MENU

£65

Starters

Prawn & crab cocktail, avocado, pumpernickel toast

Black truffle & wild mushroom tagliolini (vg)

Ham hock, pistachio & apricot terrine, pickled onion,
pork scratching, piccalilli (gf)

French onion soup, Old Winchester crouton (u)

Black treacle cured salmon, kohlrabi remoulade (gf)

Mains

Steamed stone bass & clams, cavolo nero, cauliflower purée

Smoky beetroot Wellington, sautéed tenderstem & French beans,
vegetable jus (vg)

Beef fillet, dauphinoise, mushroom duxelles, garlic spinach (gf)

Hasselback butternut squash, sautéed Brussels tops,
Roquefort fondue (u) (gf)

Roast turkey, pigs in blankets, duck fat roast potatoes,
roasted vegetables, pork & sage stuffing, bread sauce, cranberry sauce

Puddings

Christmas pudding, brandy butter

Raspberry crème brûlée (gf)

Apple tart Tatin, vanilla bean vegan ice cream (vg)

Chocolate fondant, honeycomb ice cream

To finish

Hamish Johnston blue cheese, biscuits, grapes, fig jam

Mince pies

£30 for children up to the age of 12. Pre-order and deposit 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.