

# THE LATCHMERE

N° 503

*Public House · Garden · Theatre*

## CHRISTMAS DAY MENU

£65

Amuse-bouche

### Starters

Seared hand dived scallops, parsnip purée,  
crumbled chorizo, saffron rouille

Butternut squash ravioli, asparagus,  
cashew nut pesto, black truffle (vg)

Salmon tartare, smashed avocado, potato rosti,  
caviar, crème fraîche

Poached chicken, duck liver, pork & pistachio terrine,  
brioche, onion & plum chutney

### Mains

Braised beef short rib, dauphinoise potato, sautéed curly kale, bourbon jus

Roasted halibut, thyme & clam risotto, bisque butter

Cauliflower & ceps Wellington, creamed curly Kale,  
sautéed Brussels sprout tops, cranberry jus (vg)

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

### Puddings

Sticky toffee pudding, salted caramel ice cream

Christmas pudding, Armagnac custard

Vegan salted caramel & chocolate brownie, Jude's vegan vanilla ice cream (vg)

Hamish Johnston cheese board, biscuits, grapes, chutney

Mince pies

£35 for children up to the age of 12 inclusive.

Bookings available 12pm - 2pm on 25th December 2019. Pub open 11am - 5pm.

£20 per person deposit required by 1st December. All pre-orders required by 15th December. A optional 15% service will be added to your bill all of which, is distributed to staff. A full allergen menu is available upon request.

## The Latchmere

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