CHRISTMAS FEAST

STARTERS

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

MAINS

Spiced cider braised pork belly, crushed winter roots, Brussel tops, Bramley apple and rosemary sauce Crown of English Rose turkey, pigs in blankets, goose fat roast potatoes, honey roasted carrots and parsnips, gravy, bread sauce, Brussel tops and chestnuts

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

PUDDINGS

Blue Monday cheese, quince jelly, celery, seeded crackers

Spiced winter fruit Bakewell, clotted cream

Apple and quince crumble, custard

Christmas pudding, spiced syrup, brandy butter ice cream

Isle of Mull Cheddar, quince jelly, celery, seeded crackers

2 courses £28 3 courses £32.50

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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