

CHRISTMAS FEAST

STARTERS

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

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

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

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

MAINS

Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

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

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

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

Slow cooked beef, star anise and parsnip suet pie, crushed winter roots, Brussel tops

PUDDINGS

Nutmeg panna cotta, orange and cranberries, cinnamon crumble


Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Apple and quince crumble, custard

Christmas pudding, spiced syrup, brandy butter ice cream

Cenarth brie, quince jelly, celery, seeded crackers

3 courses £32

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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