

CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

MAINS

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

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

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


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

Apple and quince crumble,
custard

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

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

3 courses £35

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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