

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

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

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

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Jude's lemon sorbet to follow

MAINS

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Celeriac, spinach,
leek and Sussex Charmer gratin,
butternut squash purée, Jerusalem
artichokes, Brussel tops, rosemary
roast potatoes (v)

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

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

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

PUDDINGS

Cenarth brie, quince jelly, celery,
seeded crackers

Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

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

Coffee and mince pie to finish

Adult £60 Child £30

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. 

A discretionary 12.5% service charge will be added to your bill.



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