

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Roast monkfish,
brown shrimp and orange butter,
creamed spinach, capers

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

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

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

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

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

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

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

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

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

PUDDINGS

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)


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

Christmas pudding, spiced syrup,
brandy butter ice cream

Salted chocolate and cranberry
tart, caramel ice cream

Coffee and mince pie to finish

Adult £85 Child £40

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.



The Wood House, 39 Sydenham Hill, London, SE26 6RS | 020 8693 5666 | TheWoodHouse@youngs.co.uk

THEWOODHOUSEDULWICH.CO.UK

 thewoodhousepub  @thewoodhousepub  @thewoodhousepub