

# THE LATCHMERE

N° 503

*Public House · Garden · Theatre*

## CHRISTMAS DAY MENU

£80

Glass of Prosecco or Buck's Fizz with amuse-bouche

### Starters

Seared scallops, black pudding champ, Pommery wholegrain  
mustard beurre blanc

Duck liver parfait, smoked duck breast, spiced pear chutney, brioche  
Beetroot & orange carpaccio, Rosary goat's cheese mousse, Sakura cress (u)  
Lentil croquette, romanesco, radish, roast pumpkin hummus, toasted pine nuts (ug)

Clementine & vodka sorbet

### Mains

Beef fillet, dauphinoise potato, spinach, carrot & parsnips crisps

Monkfish wrapped in pancetta, potato gnocchi,  
creamy Brussels tops, red wine jus

Roast turkey, pigs in blankets, duck fat roast potatoes, roasted  
vegetables, sage & onion stuffing, bread sauce

Pumpkin tortelloni, asparagus, wild mushroom velouté, chestnut crumb (u)

Roasted cauliflower, rainbow chard, polenta cake,  
lentil & pomegranate salsa (ug)

### Puddings

Christmas pudding, brandy butter

Orange & fig panna cotta, butter shortbread

Chocolate fondant, salted caramel ice cream

Hamish Johnston cheese board, biscuits, grapes, fig jam

Mince pies

£40 for children up to the age of 12. Bookings available 12pm-2:30pm on 25th  
December 2018. Pub open 11am-5pm. £20 per person deposit required by 1st  
December. All pre-orders required by 11th December. An optional 15% service  
charge will be added to your bill, all of which is distributed between staff.  
A full allergen menu is available upon request.

## The Latchmere

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