





Canapés & Milabeles

£15.00 boards

Celeriac and Bramley apple soup (v)
Cauliflower pakora (v)
Gravadlax and beetroot, rye toast
Croque Monsieur
Haggis sausage roll

£20.00 boards

Pear, blue cheese and chicory (v)

Devilled crab soldiers

Pigs in blankets

Ham hock and parsley croquetas

Chicken satay, dipping sauce

£25.00 boards

Jersey rock oysters

Angus beef and Stilton slider

Ox cheek arancini

Each board contains 10 of the same canapé









£34.00pp

Cauliflower soup, floret beignets, garam masala (v)
House cured gravadlax, beetroot and horseradish relish
Salade paysanne, ham hock, crispy pancetta, croutons, Gruyere
Seared beef carpaccio, walnuts, green olives, chilli, lemon

Pumpkin and Cornish brie fondue, braised chicory, white wine (v)
Crab, spinach and monkfish cheek gratin, pickled shallot salad
Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce
Confit duck leg, caramelised orange sauce, watercress salad
Braised ox cheek, shallot tatin, bacon and parsley crumb, celeriac purée (supplement £3.00)
(All served with roast potatoes, sprouts and winter greens)

Christmas plum pudding, brandy cream and custard
Chocolate pot, passion fruit compote, madeleine
Fig bakewell tart, white chocolate chantilly
Mandarin sorbet
Stilton, beer chutney, biscuits







Christmas Day Menu

£60.00pp

Mini chestnut and apple soup (v)

Crispy hen egg, pickled wild mushroom salad (v)

Treacle cured salmon, pickled cucumber
Rabbit and game paté, beer chutney, sourdough toast

Feuilleté of creamed spinach, Jerusalem artichokes, salsify and parmesan (v)

Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce

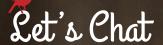
Hampshire Chalk Stream trout, poached crayfish, chive butter emulsion

Beef Wellington, shallot purée, red wine jus

(All served with roast potatoes, sprouts and winter greens)

Christmas plum pudding, brandy cream and custard
Panettone baked Alaska, Christmas ice cream
Chocolate truffle and hazelnut gateau, praline chantilly
Champagne sorbet
Stilton and biscuits





We'd be delighted to help with your party planning and answer any queries you might have, so do drop our dedicated Events Team in the Pub a line on...

elginevents@geronimo-inns.co.uk

...and we will respond to you in just a jiffy. We have Pubs and Club Rooms in just wonderful locations across London, so there's bound to be a spot to suit!

Vegan and gluten free options available, please ask for details. Please note, a discretionary service charge will be added to tables of 6 or more. Find our "Boring Stuff" at geronimo-inns.co.uk/christmas

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