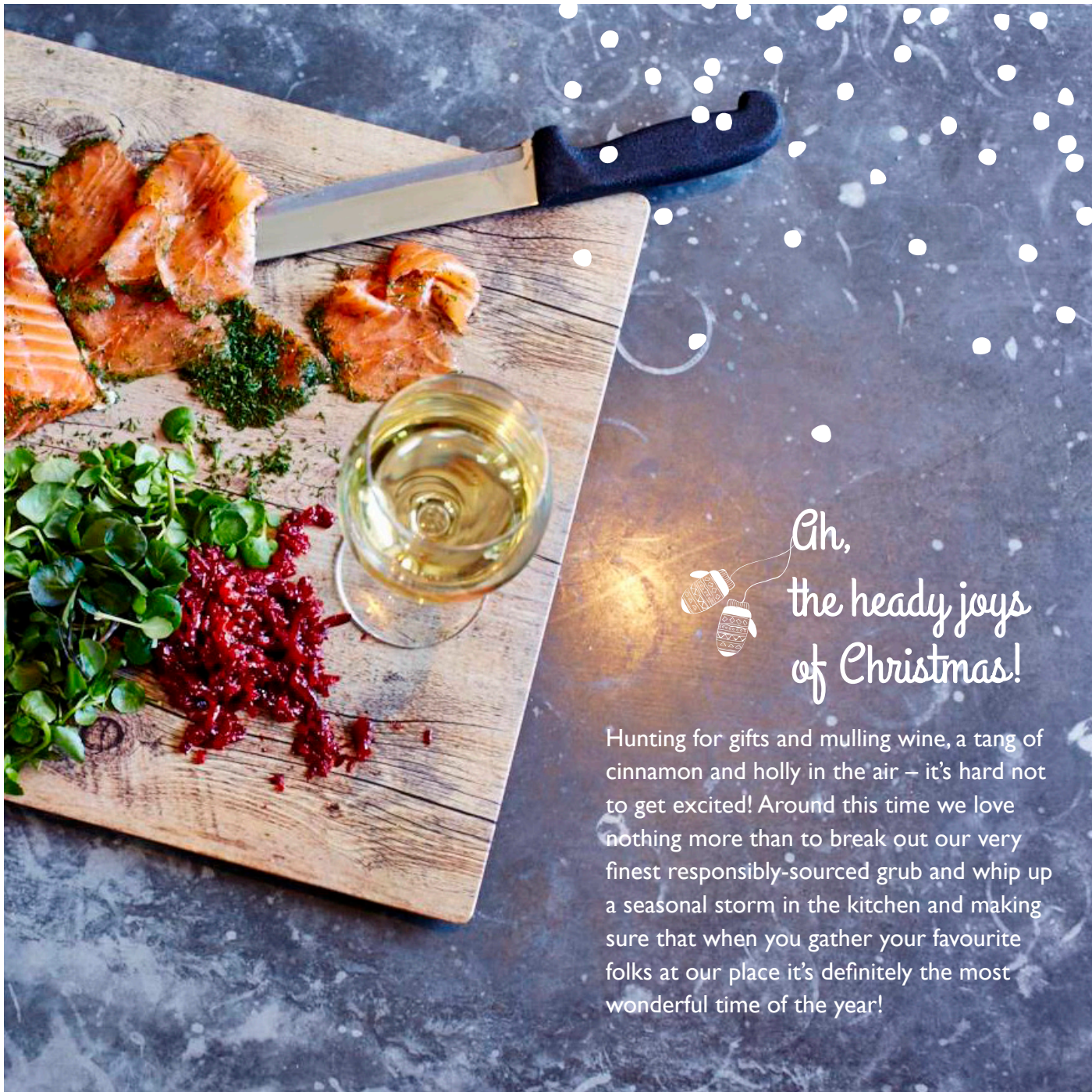


The perfect seasoning
since 1995





Ah,
the heady joys
of Christmas!

Hunting for gifts and mulling wine, a tang of cinnamon and holly in the air – it's hard not to get excited! Around this time we love nothing more than to break out our very finest responsibly-sourced grub and whip up a seasonal storm in the kitchen and making sure that when you gather your favourite folks at our place it's definitely the most wonderful time of the year!



Canapés & Nibbles

£15 boards

Celeriac and Bramley apple soup (v)
Cauliflower pakora (v)
Smoked trout and horseradish on toast
Croque monsieur
Haggis sausage roll

£20 boards

Fig, blue cheese and chicory (v)
Devilled crab on toast
Pigs in blankets
Ham hock and parsley croquetas
Chicken satay, dipping sauce

£25 boards

Jersey rock oysters
Vacherin beef slider
Ox cheek arancini

Each board contains 10 of the same canapé





Christmas Menu

£34pp

To start...

Cauliflower velouté, 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
Pan seared scallops, walnut aioli, caper beurre noisette (*supplement £3*)

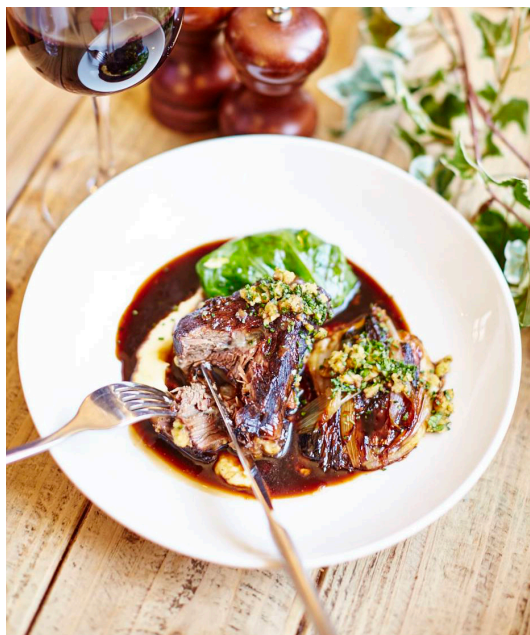
To follow...

Pumpkin and brie fondue, braised chicory, white wine (v)
South coast crab and monkfish gratin, samphire and pickled shallot salad
Turkey ballontine, 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 £3.5*)

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

The end...

Mandarin sorbet
Christmas plum pudding, brandy custard
Pot au chocolat, passion fruit compote, madeleines
Fig bakewell tart, white chocolate Chantilly
Cheese and biscuits



Christmas Day Menu

£80pp

Mini chestnut and apple soup (v)

To start...

Crispy duck egg, pickled wild mushroom salad (v)

Treacle cured salmon, pickled cucumber

Pressed game and root vegetable terrine, fig chutney, sourdough toast

To follow...

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

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

River Test Chalk Stream trout, poached scallops, chive butter emulsion

Venison Wellington, shallot purée

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

The end...

Christmas plum pudding, brandy butter

Panettone baked Alaska, Christmas ice cream

Chocolate truffle gâteau, hazelnut brownie, praline Chantilly

Champagne sorbet

✱

Cheeseboard

✱

Tea and Coffee




Planning a Christmas Do?

We love the hustle and bustle of Christmas time, gathering the whole gang together for a rip-roaring celebration of the best of the year – what could be finer?

We've got all sorts of wonderful dining areas, private spaces and even whole bars which are perfect for passing round the canapés and bubbly, feasting in grand style or anything in between.

Our teams can organise some playful party games and activities to make your Christmas a real special cracker. Get in touch to find your ideal spot and we'll lay on the festive treats!





Let's Chat

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...

northcoteevents@geronimo-inns.co.uk

...and we will respond to you in just a jiffy. If for some reason we aren't the perfect pad for your party, we have sister 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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