

# THE HAT AND TUN

# CHRISTMAS MENU



## STARTERS

Roast celeriac and chestnut soup, brown butter

Country style Iron Age pork and green peppercorn terrine, spiced quince chutney

Beetroot cured Scottish salmon, shrimp croquette, pickled shallots

Sautéed woodland mushrooms, sourdough, cep dressing (VEGAN)

## MAINS

Roast free range Lincolnshire turkey, pigs in blankets, bread sauce, chestnut stuffing, duck fat roast potatoes, Brussels sprouts, roasting juices

Braised Longhorn short rib of beef, crushed celeriac and caramelised onions, honey glazed parsnips, braising juices

Walnut crusted Peterhead cod fillet, greens, potato dumplings, tarragon cream sauce

Roast cauliflower, pearl barley, walnuts, golden raisins, green herb dressing (VEGAN)

## DESSERTS

Georgie Porgie's Devonshire Christmas pudding, brandy custard

Dark chocolate brownie, gingerbread ice cream, honeycomb

Pear and almond Bakewell slice, vanilla ice cream

Mulled clementine, chocolate sponge, clementine sorbet (VEGAN)

**THE HAT AND TUN**  
**CHRISTMAS MENU**



**THREE COURSES £29.50**

**THREE COURSES £36**

WITH PROSECCO

**THREE COURSES £46**

WITH PROSECCO AND HALF A BOTTLE OF HOUSE WINE PER PERSON

**3 HATTON WALL, LONDON, EX1N 8HX**  
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