

CHRISTMAS MENU

Available from 1st December

STARTERS

*Roasted celeriac soup
with toasted almonds
truffle oil and sourdough
bread (v)*

*Roasted beetroot and Goat's
cheese tart
with a cream sauce filing and
watercress leaf salad (vg)*

*Chicken Liver Parfait
with home made
fig chutney and
sourdough toast*

*Classic prawn cocktail with
a twist
langoustine and pomegranate
served with leaves and toast*

MAINS

*All served with butter and duck fat roasted Cyprus potatoes, honey roasted carrots, parsnips
and seasonal vegetables*

*Chargrilled Guinea Fowl with bread sauce
redcurrant and cranberry gravy*

*Rump of Welsh Lamb
with a herby mint crust*

*Mushroom and truffle wellington (V)
with a cranberry and chestnut puree stuffing*

*Roast Fillet of Wild Salmon
with a gin and juniper infusion*

Whole Roasted Turkey

Pigs in blankets

Brussel sprouts with lardons

Cranberry and redcurrant stuffing with chestnuts

Bread Sauce and Gravy

DESSERTS

Homemade Christmas Pudding with Brandy Butter

Or

Custard and cream

Black treacle cake with

dates walnuts and

vanilla cream

Ginger Sticky pudding (V)

with vanilla cream

Assorted Cheese Board (supplement £3)

Stinking bishop, stilton, keen cave aged cheddar

Flower marie with homemade fig chutney

served with Bath Olivers and seeded crackers

Three courses £29.50

Two courses £25.00

please inform our staff if you have a food allergy or intolerance

The Angel of Bow 171 Devons Road London E3 £QX Tel. 020 7537 3045

www.theangelofbow.co.uk