



Christmas 2024

starters	split pea, roast carrot, ham hock & winter savory soup (gf) shiitake, hispi cabbage, tofu, kombu & ginger broth, suki yaki (v) chicken, duck liver & orange pate, pear & apple chutney, sour dough toast red wine poached pear, watercress, feta, radish, grapes & spiced walnuts (n) pancetta wrapped mushroom stuffed quail, truffled cauliflower puree, crispy sage (gf) beetroot cured salmon, rye bread, poached egg, crème fraiche & caviar salt cod & potato croquette, aioli, piquillo pepper & parsley relish
mains	juniper & orange roast venison haunch, bashed root vegetables, braised red cabbage (gf) roast guinea fowl breast, parsnip puree, spiced roast carrots, chestnuts & bacon (gf) mustard crust gammon, prune & roast garlic mash, winter greens fish of the day, parsley mash, chanterelles & champagne butter sauce (gf) harissa monkfish, steamed mussels, chorizo, pea & baby spinach paella (gf) crispy goats cheese, thyme roast butternut squash, watercress, beetroot & pomegranate relish (gf) garlic field mushroom, roasted Jerusalem artichoke, leek & spinach risotto
Sides	duck fat roast parmentier potatoes 4.95 winter greens 4.95 prune & roast garlic mash 4.95 mixed leaf salad 4.95
dessert	apple, mincemeat & crumble torte, custard (n) chocolate fudge cake, vanilla ice cream, fudge sauce buttermilk pannacotta, clementine poached rhubarb (gf) spiced rice pudding, armanac prunes, caramel pecans (n) selection sorbet (v)(gf) vanilla fudge & chocolate truffles neals yard cheese, grapes & biscuits (supplement £5) christmas cantucci

£45

(gf) gluten free **(n)** contains nuts **(v)** vegan

an optional gratuity of 13.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes

for allergy or food intolerance information please ask a member of staff



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