



CHRISTMAS MENU

Smoked Haddock, Bacon and Jerusalem Artichoke Chowder 6.00 (GF)

Treacle Cured Salmon, Rainbow Beets and Soft Boiled Quails Eggs with Celery 7.00 (GF)

Cauliflower Cheese Croquettes with Shallot Marmalade 5.50

5 Oysters with Soda Bread 11.00 *

Maple Glazed Ham & Smoked Cheddar Rarebit 6.00 (GF)

Brussel Sprout, Pickled Pumpkin and Beetroot Salad with Candied Nuts 5.50 (V)

Game Terrine, Mulled Wine Chutney, Cornichons and Sourdough 6.00



Stuffed Roast Poussin, all the trimmings, Pigs in Blankets and Cranberry Sauce 15.50 *

Cherry Glazed Duck Brest, Celeriac Remoulade, Truffle Chips and Peppery Leaves 15.50 (GF)

Venison Stew, Mushrooms, Pancetta, Horseradish Mash and Red Cabbage 13.50 (GF)

Roast Squash, Sage & Onion Strudel with Apple, Celery and Walnut Salad & Spiced Chutney 12.50 (Ve)

Fish Pie with Curley Kale 13.50 (GF)

Turkey and Bacon Burger, Smoked Cheddar, Sage and Onion Mayo, Pickled Red Cabbage and Chips 12.50

Wild Mushroom Wellington with Leek Mash, Kale and Mustard Sauce 12.50 (V)



Chocolate Fondant, Cherry Compote and Vanilla Ice Cream 6.00

Spiced Pear Sticky Toffee Pudding with Rum Raisin Ice Cream 6.00

Apple Strudel, Salted Caramel Sauce, Roast Hazelnut Ice Cream 6.00

Vegan Apple Strudel with Berry Sorbet 6.00 (V)

Stichleton, Montgomery Cheddar, Goats Cheese and Brie de Meux, Biscuits, Chutney 7.00

Ice Cream Selection with Cherry Compote or Sticky Toffee Sauce 5.50 (GF)

** Can be Gluten free on request*

Please email info@thescolthead.co.uk to book your Christmas party

Or call [020 7254 3965](tel:02072543965) and speak to Rosie or Jackie

We ask that parties of 8 or more order two courses minimum

Please tell us if you suffer from a food allergy or intolerance.