



CHRISTMAS at The SCOLT HEAD

Corn, leek, chilli and coconut chowder £7.5 (Ve) (Gf)

Oak smoked trout, heritage beets, and horseradish crème fraiche on soda bread
with watercress, dill and radish salad £12 *

Game terrine, mulled wine chutney, cornichons and sourdough £8.5 *

Piquillo pepper, walnut and roast cauliflower croquettes with truffle mayo £8 (Ve)

Christmas Scotch egg with piccalilli and peppery leaves £8.5

Nut roast with cranberries £17 (Ve) / Roast pork with apple sauce £19 / Cherry glazed duck £22

All served with roast potatoes, red cabbage, buttered greens and gravy (Gf)

Wild mushroom pie with parsnip mash and cavolo nero £18 (V) (Gf)

Salmon en croûte with watercress aioli, capers and shallot salad £19.5

Turkey & bacon burger, smoked cheddar, sage & onion mayo, pickled red cabbage & chips £17.5

Spiced pumpkin, chestnut and spinach strudel with carrots, herbs and chilli £18 (Ve)

DESSERTS

Chocolate fondant with caramelised Grand Marnier oranges and crème fraiche £7.5

Eccles cake with Montgomery cheddar and quince jelly £10

Spiced sticky toffee pudding with rum raisin ice cream £7.5

Pear and apple strudel with vanilla ice cream £7.5 (Ve)

Pear poached in mulled wine with chilli and caramel brittle £7 (Ve) (Gf)

SIDES

Pigs in blankets £6 / Fat chips £4.5 / Extra gravy £3

St. John sourdough and soda bread with butter £5

* Can be Gluten Free on request

TO BOOK YOUR CHRISTMAS PARTY

Please email bookings@thescolthead.co.uk or call 020 72543965 so a manager can call you back.

We ask that parties of 8 or more order two courses minimum. Please tell us if you have allergies.

Please note that prices may change by December 2025