Festive Menu

Feast your eyes on our party menu, it's that 'just one more' time of year.

3 Courses £42 per person

To Start

Spiced butternut squash soup, chestnut gremolata, sourdough (vg) *534kcal*

Smoked mackerel pâté, samphire butter, fennel, dill & watercress salad, sourdough *605kcal*

Ox cheek & blue cheese croquettes, Cumberland sauce *548kcal*

Chicory, pear & walnut Waldorf salad, fig dressing (vg) *301kcal*

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy *1185kcal*

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy *1156kcal*

Heritage squash risotto, crispy sage & chestnut gremolata (vg) *1046kcal*

Pork schnitzel, fried St. Ewe egg, tenderstem broccoli, smoked anchovy & caper butter sauce *1024kcal*

Pan roasted seabream, creamed celeriac, black cabbage, samphire, orange *445kcal*

Puddings

Christmas pudding, brandy butter ice cream (v) *526kcal*

Apple, fig & chestnut crumble, bay leaf custard (v) *674kcal*

Dark chocolate brownie, caramel sauce, clotted cream (v) *883kcal*

Clementine posset, almond shortbread (vg) *1102kcal*

For The Table

Dishes crafted to serve 1-2ppl

Pigs in blankets *544kcal* £6

Cauliflower cheese (v) *510kcal* £6

Maple roast heritage carrots (vg) *327kcal* £6

Bring on the cheer,
your perfect
Christmas party
starts here.

Scan to unwrap the
magic and take a peek
at our crafted
Christmas.

www.thewhitecrossrichmond.co.uk/christmas

We source our ingredients from Britain's best farmers,
growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.
An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.