

CHRISTMAS PARTY MENU

2 COURSE £28.95 3 COURSE £33.95 PER PERSON

STARTERS

Roasted parsnip soup, honey crème fraîche (v)

London Porter smoked salmon, sweet pickled kohlrabi slaw, soft herbs

Roast squash, beetroot & lentil salad, Blue Monday cheese, pumpkin seeds, sherry vinegar (v)

Ham hock terrine, house piccalilli & toast

MAINS

Roast Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, turkey gravy served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts

Confit duck leg, dauphinoise potatoes, kale & red wine jus

Chalcroft blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

Pan-fried salmon, chargrilled fennel, heritage baby beets, dill vinaigrette, new potatoes

Butternut squash, brie & sage shortcrust parcel, roast tomato & tarragon sauce (v)

PUDDINGS

Black Cab Christmas pudding, Fuller's brandy butter ice cream

Baked white chocolate & blackberry cheesecake, berry compote

British cheeses, crackers & fruit chutney

Vanilla crème brûlée, biscotti





@FULLERSKITCHEN
WE TAKE CHRISTMAS PERSONALLY

CHRISTMAS AT
THE ANTELOPE

22 Eaton Terrace London SW1W 8EZ

antelope@fullers.co.uk

020 7824 8512

www.antelope-eaton-terrace.co.uk

**TO BOOK YOUR CHRISTMAS PARTY,
WWW.ANTELOPE-EATON-TERRACE.CO.UK**

A non-refundable deposit of £10pp is required to confirm a Christmas booking.

For full terms and conditions, please see www.fullers.co.uk/christmas bookings

Ask about our vegan options.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.