



The Garrison

Bermondsey St.

Christmas Day Feast

£125 per person

Amuse Bouche

Porthilly oyster, pomegranate mignonette dressing
Baron Bigod and walnut croquette, quince gel (vg)

Starters

Hand-dived scallop crudo, hazelnut cream, clementine, pickled Jerusalem artichoke
Wild mushroom parfait, brioche crouté, winter truffle, pickled walnut ketchup
Crispy pigs' head terrine, lardo, pork popcorn, burnt apple puree, celeriac
Venison tartare, tarragon emulsion, blackberries, dandelion, sourdough crouté

Mains

Turkey with all the trimmings (duck fat potatoes, spiced red cabbage, brussels, pigs in blankets, honey roast
parsnip & carrots, root veg puree)
Brill, scallop & king prawn wellington, Salsify, bisque sauce, seaherbs
Herefordshire beef fillet, with beef cheek & potato boulangere, roasted parsnip with bone marrow crumb,
parsnip puree, sauted sprout tops, bone marrow and red wine jus
Chestnut gnocchi, roasted Jerusalem artichokes, charred radicchio, hazelnut gremolata

Pudding

Dark chocolate cremeux, hazelnut tuile, blood orange
Xmas pudding, brandy custard, redcurrants
Pear & almond frangipane tart, clotted cream ice cream
Clementine & pomegranate pavlova, pistachio, mulled wine syrup
Cheese selection

Please note that a discretionary service charge of 12.5% is added. Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan, (Gf)

