

Festive Menu

Monday to Thursday only

£20.95 – 2 course

£24.95 – 3 course

Starters

Sweet Potato and Butternut Squash Soup, Crusty Bread and Butter

Cured Fillet of Salmon, Pickled Cucumber and Fennel Salad, Crème Fraîche

Chicken Liver Terrine Encased in Truffle Butter with Plum Chutney

Basil Panna Cotta with Heritage Tomatoes and Olive Tapenade

Mains

Roast Turkey, Goose Fat Roast Potatoes, Chestnut Stuffing, Thyme Jus and all the Trimmings

Smoked Haddock Fishcake on a bed of Roasted Vegetables, Poached Egg and Hollandaise sauce

Open Vegetable Lasagne, Spinach & Piccolo Peppers, Pecorino Crust, Rocket & Parmesan

6oz Rump Steak, Served on a Black Rock Stone with Chips and Salad (Add Peppercorn or Mushroom sauce £2.50)

Slow Braised Lamb Shank, Dauphinoise Potato, Mulled Wine Red Cabbage and Rosemary Jus (£3 Supplement)

Dessert

Christmas Pudding with Brandy Anglaise

Crème Brûlée with Banana Biscotti

Salted Caramel Chocolate Tart with Chestnut Crumb and Honeycomb Ice Cream

Cheeseboard, Oxford Blue, Croxton Manor Brie, English Mature Cheddar, Apple, Celery and Quince Jelly (£2 Supplement)

Reservations must be confirmed with a £10 per head, non refundable deposit at the time of booking

Christmas Party Menu

£29.95 per person

Starters

Cream of Celery and Parsnip Soup with Bloomer

Beef Carpaccio, Rocket, Parmesan, Crushed Black Pepper and Vinaigrette

Chicken Liver Terrine Encased in Truffle Butter with Plum Chutney

Basil Panna Cotta, Heritage Tomatoes, Olive Tapenade

Cured Fillet of Salmon, Pickled Cucumber and Fennel Salad, Crème Fraîche

Mains

Roast Turkey, Goose Fat Roast Potatoes, Chestnut Stuffing, Thyme Jus and all the Trimmings

Butter Poached Stormbass, Roasted Vegetable Bubble and Squeak, Celeriac Puree, Brown Crab Butter

8 oz Sirloin Steak, Served on a Black Rock Stone, with Chips and Salad (Add Peppercorn or Mushroom sauce £2.50)

Open Vegetable Lasagne, Spinach & Piccolo Peppers, Pecorino Crust, Rocket & Parmesan

Slow Braised Lamb Shank, Dauphinoise Potato, Mulled Wine Red Cabbage and Rosemary Jus

Dessert

Christmas Pudding with Brandy Anglaise

Crème Brûlée with Banana Biscotti

Salted Caramel Chocolate Tart with Chestnut Crumb and Honeycomb Ice Cream

Sticky Toffee Pudding with Toffee Sauce and Baileys Ice Cream

Cheeseboard, Oxford Blue, Croxton Manor Brie, English Mature Cheddar, Apple, Celery and Quince Jelly

Reservations must be confirmed with a £10 per head, non refundable deposit at the time of booking

01235 524516

www.thenagsheadonthethames.co.uk

All Dishes Are Prepared Fresh On The Premises, Using Local Produce Whenever Possible