



CATFORD BRIDGE TAVERN CHRISTMAS MENU

STARTERS

HAM HOCK & GAME TERRINE

CORNICHONS, MIXED BABY LEAF SALAD, CROUTONS

SWEET CURED CHARRED SALMON

HORSERADISH CRÈME FRAICHE, PICKLED RADISH, SEEDED CRACKERS

SQUASH RISOTTO

AVAILABLE VEGAN ON REQUEST

GLAZED BUTTERNUT SQUASH, FRIED SAGE, CHESTNUTS, BERKSWELL CHEESE, FRESH ROCKET

MAINS

ROASTED TURKEY BREAST

CRANBERRY SAUCE

HONEY GLAZED GAMMON

WHOLEGRAIN MUSTARD GRAVY

TOPSIDE OF BEEF

CRANBERRY JUS

NUT ROAST

AVAILABLE VEGAN ON REQUEST

BUCKWHEAT KASHA, CHESTNUTS, DRIED CRANBERRIES, WILD MUSHROOM

ALL MAINS SERVED WITH DUCK FAT, ROSEMARY AND GARLIC ROAST POTATOES, SPICED BRAISED RED CABBAGE, BUTTERED KALE, CHESTNUT & STREAKY SMOKED BACON BRUSSEL SPROUTS, STAR ANISE CARROTS & GRAVY

DESSERT

PANETTONE & CUSTARD PUDDING

VANILLA ICE CREAM

CHRISTMAS PUDDING

BRANDY CREAM

CHEESE BOARD

FIG CHUTNEY, SPANISH QUINCE PASTE, WATER BISCUITS, GRAPES

**2 COURSES FOR £22.95 PER HEAD
3 COURSES FOR £27.95 PER HEAD
GLASS OF BUBBLES £4 PER PERSON**

**WE PLEASE REQUEST ALL BOOKINGS SUPPLY A DEPOSIT OF £10 PER PERSON, AND PRE-ORDER FORMS BE RETURNED AT LEAST 1 WEEK PRIOR TO YOUR BOOKING
FOR ENQUIRIES PLEASE EMAIL INFO@CATFORDTAVERN.COM
MERRY CHRISTMAS FROM ALL AT THE CBT!**

**THE CATFORD BRIDGE TAVERN WORKS CLOSELY IN CONJUNCTION WITH
MAC & HUTCH INDEPENDENT CATERING TO
PRODUCE FOOD OF THE HIGHEST QUALITY
ALLERGIES & INGREDIENTS – IF YOU SUFFER FROM ANY ALLERGIES, PLEASE LET A STAFF MEMBER KNOW SO THAT
THEY MAY INFORM THE CHEF**

WWW.CATFORDTAVERN.COM