

Christmas Lunchtime Carvery

Friday 28th November - Wednesday 24th December

Served Monday- Saturday - 12-3pm

STARTERS

Leek & potato soup with crusty bread

Bowl of pigs in blankets with dipping gravy

Ham hock terrine, mulled wine chutney and toast

Classic prawn cocktail, Marie Rose sauce and granary bread

TEDDINGTON HANDS FAMOUS CARVERY

SELECTION OF THREE MEATS CARVED TO ORDER

OR

BUTTERNUT SQUASH & BEETROOT WELLINGTON

SERVED WITH ALL THE TRADITIONAL TRIMMINGS INCLUDING
HOMEMADE YORKSHIRE PUDDINGS, ROAST POTATOES, HONEY
GLAZED PARSNIPS, CRANBERRY STUFFING, CAULIFLOWER CHEESE,
A SELECTION OF FRESH SEASONAL VEGETABLES & GRAVY

DESSERT

Traditional Christmas pudding with brandy sauce

Lemon meringue roulade with cream

Profiteroles with chocolate sauce

2 COURSES £18

3 COURSES £23



Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.