

CUBITT

London Pubs

HOUSE

FESTIVE FEASTING MENUS

Served to the table sharing style

FEASTING MENU ONE £68

Warm Coombeshead Sourdough & Butter for the Table

START

Duck Liver Parfait, Beef Fat Brioche, Shallot Jam
Colton Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress
Secret Smokehouse London Cure Salmon, Crème fraîche, Capers & Chopped Cacklebean Eggs

MAINS

Cashew Nut & Wild Mushroom Wellington
Roasted Fosse Meadow Turkey, Pigs in Blankets, Sage & Onion Stuffing, Bread Sauce
Baked Hake, Winter Kales, Roasted Celeriac, Chestnut & Truffle Sauce
Beef Rib-Eye +£15pp

SIDES

Roasted Potatoes
Brussel Sprouts & Winter Greens with Bacon

PUDDING

Christmas Pudding, Brandy Sauce
Pear & Hazelnut Trifle with Butterscotch

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp
Seasonal Petit Fours +£4.5pp
Mince Pies with Clotted Cream +£6pp

FEASTING MENU TWO £95

Warm Coombeshead Sourdough & Butter for the Table

START

Burrata with Winter Truffle & Toasted Chestnuts
Baked Hand-Dived Scallops with Montgomery Cheddar & Cream Gratin
Colston Basset, Date & Walnut Croquettes with Kohlrabi, Apple & Watercress

MAINS

Roasted Islay Halibut, Seaweed & Lemon Butter, Roasted Salsify
Fallow Deer Wellington, Slow Cooked Red Cabbage with Juniper & Bay, Cinnamon &
Baked Winter Roots
Baked Delicia Pumpkin, Pumpkin Risotto, Pistachio Pesto, Chilli & Sage
Roast Beef Rib-Eye +£15pp

SIDES

Roasted Potatoes
Brussel Sprouts & Winter Greens with Bacon
Truffle & Tunworth Mash

PUDDING

Warm Spiced Panettone Bread & Butter Pudding, Brown Butter & Muscovado Custard
Chocolate & Meedjool Date Fudge

Fine British Cheeses with Crab Apple Jelly & Crackers +£15pp
Seasonal Petit Fours +£4.5pp
Mince Pies with Clotted Cream +£6pp