



CUBITT HOUSE FESTIVE FEASTING





FESTIVE FEASTING MENU ONE

SERVED COURSE-BY-COURSE ON PLATTERS FOR THE TABLE TO SHARE

68 PER PERSON



Warm Coomebshead Farm Sourdough, Butter and Sea Salt

STARTERS

Duck Liver Parfait, Mulled Pears, Warm Spiced Milk Buns

Salt Baked Beets & Carrots, Gorgonzola, Hazelnuts, Winter Leaves
& Caramelised Orange

MAINS

Roasted Norfolk Bronze Turkey, Sage, Onion & Sourdough Stuffing, Middle White
Pigs in Blankets, Bread Sauce and Turkey Gravy

Root Vegetable and Truffle Honey Pithivier with Truffle Gravy

Roasted Organic Salmon with Fennel, Braised Cannellini, Rosemary
& Roasted Chilli Dressing

SIDES

Roasted Potatoes | Seasonal Winter Greens & Sprouts with Pancetta

PUDDINGS

Christmas Pudding and Brandy Sauce

Cubitt House Mont Blanc with Chocolate Sauce



ADDITIONS

Hand Carved Severn & Wye Smoked Salmon, Neals Yard Crème Fraîche,
Bread & Butter Pickles with Rye **25**

Neals Yard Cheese Selection with Quince and Crackers **17**

Seasonal Petit Fours **4.5**

Warm Mince Pies And Clotted Cream **6**



020 7730 0070 | CUBITTHOUSE.CO.UK | @CUBITTHOUSE

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server. Please note we are a cashless venue.



FESTIVE FEASTING MENU TWO

SERVED COURSE-BY-COURSE ON PLATTERS FOR THE TABLE TO SHARE

95 PER PERSON



Warm Coomebshead Farm Sourdough, Butter and Sea Salt

STARTERS

Baked Hand-Dived Scallops, Montgomery Cheddar and Cream Gratin
Fried Burrata, Winter Leaves, Citrus-Honey Vinaigrette and Toasted Chestnuts

MAINS

Angus Beef & Wild Mushroom Wellington,
Celeriac and Carrots Baked in Hay, Sticky Red Cabbage and Venison Gravy
Roasted Delicia Pumpkin with Risotto, Toasted Pine Nuts,
Winter Herb Gremolata, Lemon
Roasted Islay Turbot, Brown Crab & Vermouth Sauce,
Caramelised Fennel

SIDES

Roasted Potatoes | Seasonal Winter Greens & Sprouts with Pancetta | Seasonal Winter Greens & Sprouts with Pancetta, Sage | Winter Truffle & Clotted Cream Mash

PUDDINGS

Christmas Pudding and Brandy Sauce
Black Forest Pavlova



ADDITIONS

Hand Carved Severn & Wye Smoked Salmon, Neals Yard Crème Fraîche,
Bread & Butter Pickles with Rye **25**
Neals Yard Cheese Selection with Quince and Crackers **17**
Seasonal Petit Fours **4.5**
Warm Mince Pies And Clotted Cream **6**



020 7730 0070 | CUBITTHOUSE.CO.UK | @CUBITTHOUSE

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server. Please note we are a cashless venue.