

The Herne Tavern

Christmas Menu 2017

3 courses £28 / 2 courses £22

Starters

Wild mushroom & chestnut soup, thyme & garlic croûtons (v)

The Herne prawn cocktail

Home-cured gravadlax, horseradish cream, rye bread

Potted pork, pickles, toasted sourdough

Cheddar & leek tart (v)

Mains

Turkey ballotine, pigs in blankets, Brussels sprouts & chestnuts, honey-roast carrots, roast potatoes, gravy

Pan-fried sea bass, tomato & crayfish vinaigrette, herb crushed new potatoes

Belly of pork, celeriac purée, potatoes dauphinoise, spiced apple sauce

Beetroot tarte Tatin, winter leaf salad (v)

Puddings

Sticky toffee pudding, butterscotch sauce

Christmas pudding, brandy butter ice cream

Crème brûlée, jammy dodger

Parties of 8 more

Pre order is required at least 3 days before the party date.

Sunday bookings

Pre order is required at least 3 days before for any party size.

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