



Carter's



@carters.london

Christmas prix fixe menu

2 courses £35 / 3 courses £40

Bread and butter for the table

Starters

Beetroot cured ChalkStream trout gravlax, watercress, dill crème, pickled beetroot (GF)

Deep fried Fosse Meadows turkey, cranberry hot sauce, sprout sauerkraut

La Latteria stracciatella, spiced preserved plums (V, GF)

Roasted chestnut & vegetable soup, thyme croutons (VG)

Mains

Slow roasted venison haunch, brussel sprouts, bacon, parsnips, juniper & cherry gravy (GF)

Marmalade glazed pork belly, cardamom spiced swede mash, January King cabbage (GF)

Grilled Grey Mullet, curried mussel velouté, Pink Fir potatoes, Swiss Chard

Delicata pumpkin, salt baked celeriac, black barley, Jerusalem artichoke & caramelised onion
sauce, toasted pumpkin seeds (V or VG)

Desserts

Apple Tarte Tatin, crème anglaise (V)

Poire belle Hélène (poached pears, chocolate sauce, vanilla ice cream) (V or VG, GF)

Ginger cake, rum & raisin caramel (V)

Pink grapefruit sorbet (VG, GF)

Optional extras

Extra bread & butter for the table - £1 per person

Tunworth British Camembert for 4 - £25

Roast potatoes / red cabbage / cumin roast carrots - each £5

Cheeseboard for 2 - £10

Please let us know if you have any food allergies or special dietary requirements. Fish may change according to availability. A discretionary 12.5% service charge will be added to your bill.