



# 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 & winter 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)

Roast Hake, curried mussel velouté, Pink Fir potatoes, Swiss Chard

Delica squash, tenderstem brocolli, black barley, Jerusalem artichoke,  
caramelised onion (V or VG)

### Desserts

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

Ginger pudding, rum & raisin caramel, clotted cream (V)

Pink grapefruit sorbet (VG, GF)

### Optional extras

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

Tunworth British Camembert for 4 - £25

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

Cheeseboard for 2 - £10