



THE TOWNHOUSE

WOOHOGGITS prawn cocktail SEASON!

• FESTIVE MENU •

2-COURSES (12-5PM): £25PP | 3-COURSES (6PM+): £30.95PP

STARTERS

Roast Plum Tomato & Red Pimento Soup

basil oil with crusty bread (v) (ve) (gf)*

Chicken Liver Parfait

onion chutney, rustic toast (gf)*

Atlantic Prawn Cocktail

with brown bread & butter (gf)*

MAINS

Free-Range Turkey Parcel

wrapped in bacon and sage & onion stuffing served with roasted potatoes, festive greens, glazed carrots, parsnips & vegetable gravy

Braised Blade of Beef

red wine, red current jus, mash & roasted carrot (gf)

Fillet of Hake

tenderstem, crushed new potatoes, hollandaise sauce

Roasted Vegetable Wellington

served with roasted potatoes, festive greens, glazed carrots, parsnips & vegetable gravy (v) (ve)

FINISH

Christmas Pudding

with brandy sauce (v)

Coconut Pannacotta

with mango salsa (gf)

Chocolate Torte

with a raspberry sauce (v) (ve) (gf)

Selection of English Cheeses

with grapes, quince & crackers (v)

+ sweet treat & hot drink

For more info please call 0121 355 8222 or email hello@thetownhousesutton.co.uk

Terms and conditions apply. Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information. (v): vegetarian (ve): vegan (gf): gluten free (*): option available.