

Delfina

DECEMBER MENU

For parties of 8 or more:
Glass of Prosecco on arrival. Three course lunch with selection of side orders
£25 for 2 courses or £30 for 3 courses
Service charge not included

Starters

Jerusalem artichoke soup, artichoke crisps	4.95
Ham hock, foie gras and pistachio terrine, homemade piccalilli, garlic crostini*	6.75
Thinly sliced fillet of beef, pickled chanterelles, rocket and shaved parmesan	6.50
Smoked salmon, cream cheese, marinated beetroot, curly endive, toasted walnuts*	5.95
Shallot tarte tatin, roast figs, blue cheese crème fraiche	5.25
Tiger prawn cocktail 'Delfina style'	5.95

Mains

Roast rump of beef, horseradish mash, glazed Chantenay carrots, red wine jus	16.95
Pot roast partridge, creamed celeriac, braised red cabbage	14.25
Roast suckling pig, Bramley apple and sage gratin, buttered kale, cider jus	16.95
Sustainable fish of the day, winter leaf salad, organic lemon	13.75
Baked Sea bass, braised fennel, artichoke puree, lemon and caper butter	14.25
Cauliflower and chickpea tagine, raisin tabouleh, mint yoghurt	12.50
Sautéed gnocchi, winter squash, Swiss chard, pine nuts*	12.50

Additional Sides @ £3.50 each

Hand cut chunky chips
Potatoes of the day
Buttered sprouts with cranberries
British Winter leaf salad

Desserts @ £5.00

Homemade Christmas pudding, creamed brandy butter, Brandy sauce*
Bermondsey honey cheese cake, red currants, white chocolate sorbet
Chocolate and orange mousse, shortbread & hazelnut crumble*
Pear tart fine, cinnamon ice cream, butterscotch sauce
Cropwell Bishop Stilton, Keens mature cheddar, Waterloo soft cheese with home made chutney, crackers (£2 per head supplement)
Cheese can also be offered as a sharing board 1 per 4 guests

**contains nuts or possible nut traces*

Prices include Vat. A discretionary 12.5% service charge will be added to your bill.