



# The Railway Telegraph



## Christmas Menu

### Starters

V Smokey winter Squash soup with roasted Pumpkin seeds, served with crusty bread roll and Butter.

Prosciutto wrapped Chicken and Leek Terrine served with spiced Pear Compote and toasted bread.

V Baked Goats cheese with a Hazelnut crust served with toasted bread and Chili and beetroot Jam.

Smoked Salmon and Crème Cheese Roulade served with white grape and tarragon salsa and toasted Rye.

### Mains

Traditional Roast Norfolk Turkey Crown. Served with goose fat roasted potatoes, homemade Yorkshire pudding, pigs in blankets, carrot and swede mash, creamy cauliflower cheese, sprouts, broccoli, carrot batons and honey and rosemary roasted Parsnips with a thick red Wine gravy and Chestnut and Cranberry stuffing.

Grilled Wild Salmon with tandoori marinade served on brown rice with pickled cucumber and peanut relish and coriander and mint chutney.

V Roasted Butternut Squash stuffed with spinach, feta, cherry tomatoes and toasted pine nuts served on mixed leafs with buttered new potatoes and finished with a rich balsamic glaze.

Pan fried Pork loin marinated with orange and Sage served with colcannon mash with buttered seasonal vegetables and a Citrus Honey and wholegrain mustard sauce.

### Desserts

Traditional Christmas pudding with brandy sauce

Cointreau and Orange Chocolate pot with almond and coconut shortbreads

Baked Vanilla and Blueberry Cheesecake Served winter berries and Chantilly cream

European Cheese Board with apple, Grape and Homemade Chutneys

2 Courses £22.95

3 course £26.95

Children's portions are available for most courses. Please ask for more details

V = Suitable for vegetarians.

If you have any allergies or special dietary requirements please let us know when booking.

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