



210.
CHISWICK

THE HOUND

COACHING INN

LONDON
W4 1PD



CHRISTMAS DAY MENU

£175 per person

All served family style to share

Glass of champagne upon arrival or your choice of first drink

Amuse

GALWAY ROCK OYSTER *Rhubarb, Black Pepper*

Starters

HOME-CURED SALMON *Buckwheat Blinis, Gem Caviar*

MUSHROOM PARFAIT *Wild Mushrooms, Truffle, Port*

WAGYU TARTARE *Foie Gras Toast*

SPICED PUMPKIN SOUP *Pickled Chilli, Yoghurt, Toasted Seeds*

Mains

ROAST TURKEY CROWN *Stuffed & Rolled Leg*

PRIME RIB *Horseradish*

HALF LOBSTER *Grilled with Garlic Butter - £30 per half supplement*

served with Roast Potatoes, Bacon & Chestnut Sprouts, Braised Red Cabbage, Honeyed Parsnips & Carrots, Pigs In Blankets, Roast Gravy

Desserts

CHRISTMAS PUDDING *Brandy Sauce*

CLEMENTINE CHEESECAKE

BLACK FOREST TRIFLE



210.
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VEGETARIAN MENU

£145 per person

All served family style to share

Glass of champagne upon arrival or your choice of first drink

Amuse

SPENWOOD GOUGÈRES

Starters

ROASTED SQUASH TART *Sweet & Sour Cranberries*

MUSHROOM PARFAIT *Wild Mushrooms, Truffle, Port*

CRAPAUDINE BEETROOT *Whipped Graceburn Cheese*

SPICED PUMPKIN SOUP *Pickled Chilli, Yoghurt, Toasted Seeds*

Mains

ROASTED CELERIAC *Hen of the Woods & Prune Glaze, Celery Leaves*

STUFFED SAVOY CABBAGE *Porcini Mushroom & Black Truffle*

*served with Roast Potatoes, Chestnut Sprouts, Braised Red Cabbage,
Honeyed Parsnips & Carrots, Roast Gravy*

Desserts

CHRISTMAS PUDDING *Brandy Sauce*

CLEMENTINE CHEESECAKE

BLACK FOREST TRIFLE