



THE MAYFLOWER

ROTHERHITHE VILLAGE
CIRCA 1550

Christmas Menu

£75pp for 3 Courses

Starters

Mixed Vegetable Soup
with crusty bread (df,gf,v,vg)

Oxtail Croquette, Jerusalem Artichoke Puree
with a sundried tomato, gherkin, artichoke and piquillo pepper salad

Dressed Crab served with croutons and diablo sauce

Deep Fried Goats Cheese
with roasted heritage beetroots, parsnip puree & pomegranate molasses (v)

Mains

Roast Turkey Breast
with sage & pork stuffing, pigs in blankets, roast potatoes, chantenay carrots, brussel sprouts, red wine jus & cranberry sauce (df,gfo)

Slow Roasted Short Rib
with carrot puree, wild mushroom salsa, romanesco, radish, roast parisian potatoes & red wine jus (gf)

Confit Halibut
with seared scallop, fish chowder, pea & asparagus medley and clams (gf)

Stuffed Aubergine
with ratatouille, smoked tofu, cauliflower puree, piquillo pepper sauce and balsamic glaze (v,vg,df,gf)

Desserts

Christmas Pudding *with brandy sauce (v)*

Red Wine Poached Pear *with vegan vanilla ice-cream (v,vg,df,gf)*

Vanilla Crème Brûlée *with shortbread (v)*

Cheese Board *with grapes, quince paste & crackers (v)*

A service charge of 12.5% will be added to your bill & it all goes directly to our staff.
Allergen Free options are available. Please speak with a member of staff before your booking.

vg = vegan | df = dairy free | gf = gluten free | v = vegetarian
dfo = dairy free option | gfo = gluten free option

Please book via our website www.mayflowerpub.co.uk

IT'S THE MOST WONDERFUL
TIME OF THE YEAR