



THE MAYFLOWER

ROTHERHITHE VILLAGE
CIRCA 1550

Festive Menu

Starters

Jerusalem artichoke & chestnut soup *with artichoke crisp & toasted sourdough* vgn, gfo

Beetroot & Vodka Cured Salmon *with frisee salad & croutons* gfo

Ham Hock Terrine *with piccalilli & sliced crouton* gfo

Mains

Roast Turkey Breast & Leg *gfo*
served with sage & chestnut stuffing with pigs in blanket,
roast potatoes, sautéed seasonal vegetables, red wine jus & cranberry sauce

Beetroot Wellington *gf, vgn*
served with roast potatoes, sautéed seasonal vegetables & red wine jus

Pan Fried Salmon *gf*
with a saffron mash, tender stem broccoli, keta caviar & beurre blanc sauce

Venison Haunch *gf*
served with dauphinoise potato, maple chantenay carrots,
purple sprouting broccoli & balsamic silver skin onion gravy

Desserts

Traditional christmas pudding *served with brandy sauce*

Sticky Toffee Pudding *served with toffee sauce & vanilla ice cream*

Pecan Brownie *with chocolate sauce & vanilla ice cream* vgn, gf

2 Course - £30

3 Course - £36.95

Sittings from 30th November - 24th December

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.
vgn = vegan | vo = vegan option | gf = gluten free | gfo = gluten free option

Please book via our website
mayflowerpub.co.uk

