

The Ship. Wandsworth.

Christmas Party Menu 2009
Two Courses £19.50 Three Courses £24.50

Starters

Maris Piper Potato and Leek Soup with Garlic Shoots

Fillet of Beef Carpaccio, Pickled Artichoke, Mustard dressing

Shetland Smoked Salmon, Roasted Beetroot Mousse, Mixed Leaf Salad

Pressed Ham Hock Terrine, Deconstructed Piccalilli, Toasted Brioche

Mains

Oven Roasted Salmon Fillet, Fricassee of Leeks and Fennel, Anchovy and Caper Beurre Blanc

Roast Breast of Guinea Fowl, Confit Leg Pithivier, Green Beans, Brussel Sprouts, La Ratte Potatoes, Red Wine Emulsion

Free Range Ballotine of Turkey with Prosciutto, Parsnip Puree, Sautéed Spinach, Rosemary Jus

Warm Courgette and Rosary Goat's Cheese Tart

Desserts

Sticky Toffee Pudding, Honey and Olive Oil Ice Cream

Valhrona Chocolate Tart, Hazelnut Petit Fois, Chocolate Mousse

Traditional Christmas Pudding with Vanilla and Cinnamon Ice Cream

Head Chef, Peter Murray

All our meat is free range British, including 21 day hung Exmoor grass fed beef, plantation pork from Somerset and Welsh mountain lamb.

All our fish is fully traceable and from sustainable fisheries. We use farm assured British vegetables wherever possible.

Tel: 020 8870 9667

www.theship.co.uk