



HAWTHORN

NV Philipponnat - Royale Réserve Non Dosé - Marne – Champagne – France £16

NV Highweald Rose – Brut – West Sussex – England £17

White Negroni 'Suze, Lillet Blanc, Sapling Gin & Everleaf Forest' £14

Christmas Lunch Menu 2023

HAWTHORN SNACKS

*Venison & Red wine Salami
Crown Prince Squash Mousse and Crackers*

STARTERS

Velouté of Delica Pumpkin

Pickled Trompette mushrooms, Tunworth cheese croquettes

Tartare of Wiltshire Fallow Deer

Smoked yolks, Jerusalem artichokes, bitter leaves

Cured Orkney Sea Bream

Smoked oyster, verjus dressing, herb tempura

Foie Gras and Chicken Liver Parfait

Apricot and Sauternes jelly, toasted brioche

MAINS

Roasted Shallot and Endive Tarte Tatin

Wigmore cheese fondue, hazelnut and clementine dressing, Castelfranco and winter truffle

Fillet of Gigha Halibut

Cornish crab, braised fennel, pickled cucumber, gnocchi, dill and caviar beurre Blanc

Iberico Pork Chop & Rolled Confit Belly

Smoked celeriac, cime di rappa, quince, crispy sprouts, black pudding potato galette, chestnut & sage pig in blanket, crackling

Fillet of Aged Beef

Short rib stuffed mushroom, Périgord truffle creamed potato, swede and carrot, spinach, red wine sauce

Teas and coffees £4.50

Kingsdown water still and sparkling £5.50.

An optional 12.5% service charge will be added to your final bill

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free.



HAWTHORN

DESSERTS

Cured pineapple and homemade mango Yoghurt

Vanilla beignets

2019 Riesling - Seifried - Nelson - New Zealand £10

Christmas pudding Hawthorn style

Brandy Foam, Guinness ice cream and pain d'épices

10 Yo Madeira - Sercial - Blandy's - Portugal £10

Prune and Armagnac Croustade

Muscovado ice cream

Merlot Spätlese - Tschida - Burgenland – Austria £8

Valrhona 70% chocolate Souffle

Orange curd, Pistachio ice cream

2015 Sauternes – Ch. Doisy-Védrines - Barsac - “2eme Cru Classé” Bordeaux – France £15

Hawthorn Fine Cheese Board (+ £8 supplement)

Pear chutney, warm oat cakes, walnut & date bread

2018 Port- Taylors- Late Bottled Vintage - Gaia – Portugal £10