



THE  
**MALTHOUSE**  
GASTROPUB

01794 337777

hello@themalthousepub.co.uk

## Christmas Menu

Wednesday to Saturday  
12th November - 24th December

**2 course £27.50**

**3 course £32.50**

### Starters

Roasted Chestnut and Butternut Squash Soup, served with warm bread **GFO VG**

★ Confit Duck Croquettes dressed with winter leaves served with Homemade Cranberry Relish

Luxury King Prawn Cocktail dressed in a Marie Rose sauce, served with Farmhouse Malted Bread **GFO** ★

Roasted Beetroot on a bed of Roasted Red Pepper Hummus, served with warm flat bread **GFO, VG**

Ham Hock Terrine served with Homemade Festive Piccalilli and Melba Toast **GFO**

### Mains

Traditional Roast Turkey & Gammon served with all the trimmings

Festive Bacon wrapped Pork Stuffing, Brussels and Fresh Market Vegetables, and Turkey Gravy, **GFO**

Lamb Porchetta filled with Garlic, Capers and Herbs served with Wholegrain Mustard Mash and a Red Wine Jou **GF**

Vibrant Vegan Mediterranean Tart served with a Roasted Red Pepper Sauce and Festive trimmings

Roast Potatoes and Fresh Market Vegetables. **VG**

Pan Roasted Hake served with a Mediterranean Vegetable and Chorizo Ragout **GF**

8oz Fillet Steak Garni served with Potato Fondant, Cherry Vine Tomatoes and Choice of Sauce. **GF**

(Peppercorn or Blue Cheese)

(£5 supplement)

### Desserts

Traditional Christmas Pudding served with Brandy Sauce **GFO VO**

Festively Spiced Bramley Apple 'Ginger' Crumble served with Crème Anglaise **GF V**

Old School Black Forest Cheesecake served with Homemade Cherry Ice Cream

Mulled Wine Poached Pears served with Vanilla Ice Cream **VO**

Old English Winterberry Sherry Trifle



## NAME \_\_\_\_\_

**Please indicate by diners name if they require VG / GF versions.**

**By pre-order only  
(minimum of 7 days before booking date)  
£10 per person non refundable deposit required**

Roasted Chestnut and Butternut Squash Soup
Confit Duck Croquettes
Luxury King Prawn Cocktail
Roasted Beetroot on a bed of Roasted Red Pepper Hummus
Ham Hock Terrine

Traditional Roast Turkey & Gammon
Lamb Porchetta filled with Garlic, Capers and Herbs
Vibrant Vegan Mediterranean Tart
Pan Roasted Hake
8oz Fillet Steak Garni

Traditional Christmas Pudding
Festively Spiced Bramley Apple 'Ginger' Crumble
Old School Black Forest Cheesecake
Mulled Wine Poached Pears
Old English Winterberry Sherry Trifle

Preferred Time.....Deposit enclosed £.....

**All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.**

Email: [hello@themalthousepub.co.uk](mailto:hello@themalthousepub.co.uk)