

# CHRISTMAS MENU

HUMBLE GRAPE BATTERSEA

Mersea Rock Oysters £2.50 each

Cheese Croquettes £5 per person (V)

**2 Courses £35 per person**

**3 Courses £40 per person**

Pomegranate Cured Sea Bream  
*jalapeno mousse, beetroot*

Ham Hock & Rabbit Terrine  
*pickled carrots, yellow mustard reduction*

Vegetable Bhaji (PB)  
*green sauce & pomegranate seeds*

Feta Mousse & Pickled Beetroot (V)  
*rainbow chard, almonds, & rocket*

Turkey Breast  
*cranberry & sausage ballotine, roast potatoes, & seasonal vegetables*

Juniper Rubbed Venison  
*celeriac puree, braised red cabbage, & port reduction*

Roast Cod  
*spiced red lentils, spinach, & lemongrass sauce*

Cashew, Chestnut & Beetroot Wellington (PB)  
*roast potatoes, seasonal vegetables*

Passion Fruit Panna Cotta  
*shortbread biscuit*

Mulled Wine Poached Pear (PB)  
*vanilla shortbread*

Dark Chocolate Orange Mousse Cake (V)  
*candied blood orange*

Additional Cheeseboard for the Table (+£15 supplement)  
*serves three people*

(V) means OK for vegetarians & (PB) means it is plant-based. Some dishes may contain extra ingredients not listed; if you have any allergies or dietary requirements please let us know when you order. We add a discretionary 12.5% service charge – all of it goes to our staff.

