CHRISTMAS DRINKS PACKAGES

0

10% OFF PRE-ORDERED WINE Min £150 spend

A BOTTLE OF BEEFEATER GIN OR
KETEL ONE VODKA PLUS 12 TONICS (CRISP
OR LIGHT SCHWEPPES) - £100

Upgrade to Tanqueray 10 or Grey Goose for £20

12 FOR THE PRICE OF 10 ON ANY BOTTLED BEER OR CIDER

GIFT CARDS

0

A CHRISTMAS DINNER YOU
CAN GIFT WRAP

Treat a loved one this Christmas with a gift card, so they can eat, drink and be merry at their favourite pub.

AVAILABLE TO BUY FROM THE BAR
OR SCAN THE QR CODE TO BUY ONLINE



Get in touch to celebrate at the pub

OUR CHRISTMAS GIFT TO YOU

Receive a complimentary glass of Prosecco when you pre-book and dine with us between 18th November and 1st December 2020 or 2nd and 3rd January 2021.*

GET IN TOUCH

ADDRESS

150 Norwood Road, Tulse Hill SE24 9AY

TELEPHONE

0208 671 7499

EMAIL

eat@tulsehillhotel.com







@TULSEHILLHOTEL

CANCELLATION POLICY

We charge £10 per person for no shows, with all cancellations required in writing 72 hours before your reserved time.

TERMS & CONDITIONS

*T&C's apply. One glass of Prosecco or soft drink per person when dining from the Festive Party Menu only. Bookings and packages are subject to government guidelines and advice may change. Please see our website for up-to-date COVID-19 guidance and policies at the time of your booking and visit.



CANAPÉ BOARDS

£17.5 PER PERSON

For 6 people, pre-order only

FESTIVE

Scotch egg, piccalilli Smoked mackerel pâté, salted cracker bread Lamb kofta, harissa yoghurt Buffalo chicken wings Pulled pork nachos, jalapeños, BBQ sauce, Gouda dip, pico de gallo, soured cream Baby jacket potatoes, bacon, cheese, crème fraîche Goats' cheese, hazelnut crumb (v)

VEGAN

Buffalo cauliflower wings Beetroot hummus, toasted sourdough Vegan cheese burger sliders, red slaw Mushroom & sweet potato roll Baby jacket potatoes, pico de gallo, guacamole

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team.

FESTIVE PARTY MENU

2 OR 3 COURSE - £31/£34 PER PERSON

Pre-order only - £10 deposit per person

ADD A GLASS OF PROSECCO £3.0*

STARTERS -

Crispy duck, oakleaf lettuce, plums, candied hazelnuts (Available as a main course)

> Smoked chicken & Parma ham terrine, mulled cranberry chutney, toast

Gin-cured salmon, pickled cucumber, dill crème fraîche, rye bread Grilled king scallop, tiger prawn, garlic & parsley butter, breadcrumbs (£5.0 supplement)

Camembert & sage croquettes, pear chutney (v) Butternut squash, coconut & coriander soup, sourdough (vg)

MAINS -

Stuffed shoulder of lamb, chestnut, red wine & cannellini beans, cavolo nero

Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip purée, cranberry sauce, gravy

Roast pollock, roast baby jacket potatoes, charred cabbage, capers, hollandaise

Venison haunch, mashed potatoes, Tenderstem® broccoli, blackcurrant & rosemary jus

Vegan Wellington, roast potatoes, sautéed pecan Brussels sprouts, roast carrots, parsnip purée, cranberry sauce, gravy (vg)

DESSERTS

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)

Christmas pudding, brandy butter (v)

Morello cherry tart, coconut ice cream (v)

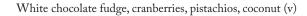
Colston Bassett Stilton, Montgomery's Cheddar, apricot chutney (£2.5 supplement)

CHRISTMAS DAY MENU

5 COURSE - £80 PER PERSON

Booking required - £30 deposit per person

AMUSE-BOUCHE
AMOSE-BOOCHE
Figs stuffed with spiced winter fruits, torched clementines (vg)
STARTERS -
Wood pigeon breast, spiced pear, roasted Jerusalem artichokes, blackberry & hazelnut dressing
Kiln-roasted salmon, smoked trout pâté, caper dressing, rye bread
Wild mushroom, truffle & chestnut soup, toasted sourdough (vg)
MAINS
D 1
Roast turkey, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, parsnip purée, cranberry sauce, gravy
Roast monkfish, crushed potatoes, pepperonata, watercress sauce
Roast sirloin of beef, duck fat roast potatoes, Yorkshire pudding, parsnip purée, red wine jus
Vegan Wellington, roast potatoes, cranberry sauce, gravy (vg)
CHRISTMAS TRIMMINGS
Sautéed pecan Brussels sprouts, roast parsnips, roast carrots, greens (vg)
DESSERTS
Black Forest trifle (v)
Christmas pudding, brandy butter (v)
White chocolate & almond milk panna cotta, roasted plums (v)
Cashel Blue cheese, salted cracker bread, fig chutney (v)
Casher Dide cheese, salted cracker bread, hig chulley (V)



PETIT FOURS -





