

The Hoxton, Southwark

# STARTERS

Mushroom and Potato Croquettes, Pickled Walnut Sauce

Tuna Tartar, Yuzu, Pickled Ginger and Wasabi

Venison Carpaccio, Fennel, Rocket, Balsamic Glaze

# MAIN COURSE

All Mains served with Roast New Potatos, Honey Mustard, Heritage Carrots and Toasted Sourdough

Herb Rolled Pork Belly, Yorkshire Pudding, Brussel Sprouts, Spiced Cranberry Sauce, Onion Gravy

Pumpkin, Caramelised Onion and Porcini Pethivier

Salmon En Croute, Rainbow Chard

# DESSERT

Frangipane Pear and Lemon Thyme Tart, Mascarpone

Cheese Sticky Toffee Pudding, Vanilla Ice Cream

Boozy Chocolate Orange Mousse, Chocolate Tuille

Includes Tea, Coffee, Mini Mince Pies and Bakewell Bites

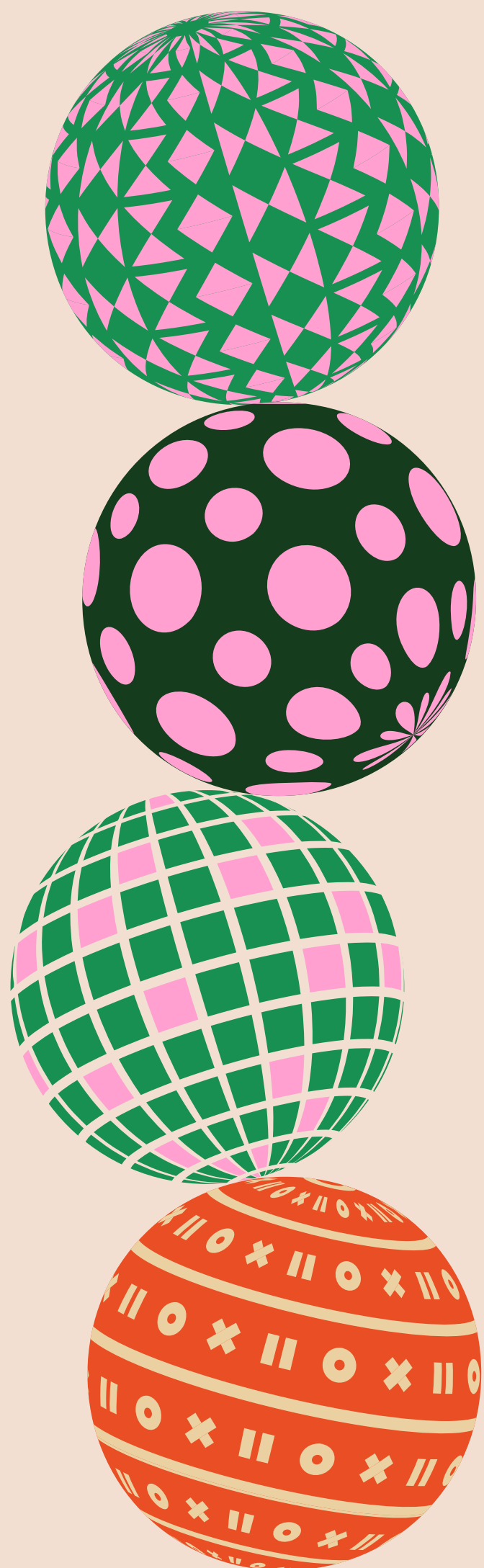
# ADD ONS

Sourdough and Whipped Butter.....£4pp

Albie Cheese Platter (min10 people).....£12pp

Albie Charcuterie Board (min 10 people).....£20pp

If you have any allergies or dietary requirements please speak to a member of staff for more information



**3 COURSES**  
**£60PP**

Can be served family style on sharing platters or individually plated. For individually plated, a full pre-order is required.

