

THE BRITANNIA RICHMOND

CHRISTMAS MENU 2017

3 Courses 29.95

Available by preorder only

Jerusalem artichoke soup, crispy leeks, truffle oil (v)
Confit duck, toasted brioche, shallot confit
Home cured gravadlax, horseradish cream, popcorn capers
Twice baked cheddar cheese soufflé, walnut apple salad (v)

Roast turkey ballotine, chipolatas, bread sauce, pan gravy
Sweet potato, chestnut and spinach Wellington, buttered kale, wild
mushroom sauce (v)
Pan roast Peterhead cod, creamy mash, confit cherry tomatoes,
Champagne sauce
Slow braised Daube of Angus beef, glazed baby onions, celeriac puree

Christmas pudding, Christmas pudding ice cream, brandy sauce
Stem ginger and treacle tart, clotted cream
Salted caramel, hazelnut and chocolate tart, mascarpone
English cheese

For all enquiries, please contact The Britannia on 020 8940 9786

A discretionary service charge of 12.5% will be added to the bill
Please ask regarding allergens, we will endeavour to provide substitutes for any dishes that are of concern
Follow us on twitter: @brtrichmond / Facebook: TheBritanniaRichmond
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www.thebritanniarichmond.co.uk
Opentable Top 10 London Gastropub 2016
Tripadvisor Certificate of Excellence 2015, 2016

The Britannia Wine List

White Wine

		125 ml	175 ml	250 ml	Bottle
Marques Calado Macabeo	Spain	4.45	5.35	6.65	19.95
Michel Servin Blanc	France	4.65	5.55	6.95	20.95
Terra Pegoes Vinho Branco	Portugal	5.15	5.85	7.55	21.95
Pinot Grigio Garg, Alfredini	Italy	5.35	6.45	8.45	23.45
Sauvignon Blanc, Viña Carrasco	Chile	5.65	6.75	8.80	25.45
Picpoul de Pinet, L'abeille	France	6.45	7.25	9.05	26.95
Sauvignon Blanc, Fernlands, Marlborough	New Zealand	6.55	7.55	9.15	27.95
Montagny, Grand Vin de Bourgogne Buxy	France	6.75	7.85	9.55	28.95
Albariño, El Cante, Rías Baixas	Spain				28.95
Falanghina, Oltre Passo	Italy				29.00
Grüner Veltliner, Weingärten Weissenkirchen	Austria				29.95
Sancerre Blanc, Dom Berthier	Sancerre				35.95
Cloudy Bay Sauvignon Blanc	New Zealand				43.95
Pouilly-Fuissé, Domaine Cordier	Burgundy				44.95
Grenache Blanc, Viognier, Picpoul, 'Stone Fox', Chronic Cellers	California				49.95

Red Wine

		125 ml	175 ml	250 ml	Bottle
Marques Calado Tempranillo	Spain	4.45	5.35	6.65	19.95
Michel Servin Rouge	France	4.65	5.55	6.95	20.95
Montepulciano D'Abruzzo, Torre Cerere	Italy	5.15	5.65	7.35	21.95
Merlot, Viña Carrasco	Chile	5.35	5.85	7.55	22.95
Marques de Postulado Rioja	Spain	5.55	6.05	8.05	23.95
Malbec, Capilla de Barro, Mendoza	Argentina	6.45	7.25	9.05	26.95
Oltre Passo Primitivo	Italy	6.55	7.55	9.15	27.95
Macon Rouge 'Les Roches Rouges' Louis Jadot	France				28.95
Ribera del Duero Finca Resalso, Emilio Moro	Spain				29.95
Malbec, Rutini, Mendoza	Argentina				36.00
Ch Caronne Ste-Gemme, Cru Bourgeois, Haut-Médoc	Bordeaux				36.95
Petite Sirah, Syrah, 'Suite Petite', Chronic Cellers	California				36.95
Rully Rouge, 'En Rosey', Maison Chanzy	Burgundy				38.00
Châteauneuf-du-Pape, Domaine Durieu	Rhône				49.95
Barolo, Natale Verga	Italy				54.95

Rosé Wine

		125 ml	175 ml	250 ml	Bottle
Le Bois des Violettes Rosé, Pays d'Oc	France	5.05	5.55	7.30	19.95
Pinot Grigio Rosé, Le Colline San Giorgio Breganze	Italy	5.70	6.45	8.45	24.95
Côtes de Provence Rosé, Chateau Ormilles	France		7.55	9.15	27.95

Champagne / Sparkling Wine

		125 ml	Bottle
Prosecco, Corte Alta, DOC	Italy	6.95	28.95
J de Telmont Grande Réserve Brut NV	Champagne		39.95
Oeil de Perdrix Rosé NV	Champagne		45.00
Nyetimber Classic Cuvée NV, English Sparkling	England		49.95
Taittinger Brut NV	Champagne		63.95
Bollinger Rosé NV	Champagne		79.95
Laurent Perrier Rosé NV	Champagne		72.95
Nyetimber Classic Cuvée, 2009, English Sparkling	England	Magnum	110.00

TERMS AND CONDITIONS

During December we will be offering a special three course Christmas menu including Christmas crackers, available by reservation and pre order only. The cost is £29.95 per person (including VAT, not including 12.5% service charge). Please see the menu attached.

ADVANCE MENU CHOICES AND WINE PRE-ORDERS

Please note that we will require your food choices from the Christmas menu in advance. Attached is a food order form to complete and return to us no later than 10 days in advance of your booking. We suggest that you pre-order your wines in advance to guarantee availability.

VACATING TABLES

As this is the busiest time of year, tables are reserved for 2.5 hours after which they will need to be vacated in order to prepare for the next reservation.

CREDIT CARD GUARANTEE

On confirmation of a Christmas lunch/dinner or private dining/private party reservation, we will ask you to complete and return our terms and conditions where we will require your credit card details to secure your booking.

No deposit will be taken for your reservation but we will make a £10 per person deduction from your card for cancellation within five days of the reservation, or £10 per person for any reduction in numbers within five days of the reservation

I agree that my card may be debited for the amount of £10 per person subject to the terms stated above

Card number

Expiry date

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3 digit number

Date

Signature

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