



star & garter

CHRISTMAS 2019

## STARTERS

**Spiced Roasted Butternut  
Squash & Coriander**  
Herby Goat Cheese Cream

**Chicken Liver Pate in Filo Cups**  
Red Onion Jam, Cornichons and Toasted Brioche

**Plate of Hot Smoked Salmon**  
Caper Berries with Tapenade Vinaigrette

## MAINS

**Turkey and Smoked Bacon Roulade**  
Sage and Marsala Steeped Cranberry Stuffing served  
with Pig in Blanket and Light Turkey Jus

**Festive Steak of Salmon**  
Lemon, Dill and Broadbean Butter Sauce

**Tower of Grilled Butternut Squash**  
Wilted Spinach and Portobello Mushroom topped with  
Herby Goat Cheese and Cherry Tomatoes served with  
Roast Garlic Creamy Sauce

*All Mains served with Roasted Rosemary and Garlic  
New Potatoes and Spiced Winter Vegetables*

## HOMEMADE DESSERTS

**Traditional Christmas Pudding**  
Brandy Sauce and a drop of Cranberry Jam

**S&G Chocolate and Pecan Nut Brownies**  
Vanilla ice cream

**Whole Pear Poached in  
Festive Mulled Wine**  
Crème Fraiche and a drizzle of Spiced  
Honey and Lemon Dressing

# FESTIVE DINING



**Our Christmas dining packages include a glass of  
bubbles to welcome you upon arrival, three  
courses and Christmas crackers**

*All prices include VAT.*

*Full balance and 10% service charge is due two weeks before the event date.*

*Christmas menu available from the 24th of November – 30th of December.*

**Sunday - Thursday Lunch**

**3 courses £35**

**Sunday - Thursday Dinner**

**3 courses £40**

**Friday & Saturday Lunch**

**3 courses £40**

**Friday & Saturday Dinner**

**3 courses £45**





# FESTIVE BUFFET

For something a little less formal, choose our buffet menu and sample a range of festive dishes. Available with drinks packages.

*All prices include VAT.  
Full balance and 10% service charge is due two weeks before the event date.  
Christmas menu available from the 24th of November – 30th of December.*

**Festive Buffet**  
£25 per person

**Dessert Canapés**  
\*£3.00 per item



## BUFFET MENU

Chicken Liver Pate Brioche  
Crostoni with Red Onion Jam

Smoked Salmon, Cream Cheese  
and Tapenade Blinis

Turkey and Smoked Bacon  
Roulade Lolli Pops

Butternut Squash and  
Goat Cheese Filo Rolls

Tomato and Basil Bruschetta

Pigs in Blankets Toasted  
in Wholegrain Mustard

Mini Cumberland and  
Cranberry Sausage Rolls


Mini Pork Pies

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S&G Chocolate and  
Pecan Nut Brownies

Mini Minced Pies





Wishing you a very Merry Christmas  
and a Happy New Year from all of the  
team at the Star and Garter!

## NEW YEAR'S EVE PARTY

Join us for the biggest night of the year!  
Celebrate the arrival of 2020 at the Star & Garter this year.

Tuesday December 31st

9:00pm - 3:00am

Book online now at [designmynight.com](https://designmynight.com)

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Get in touch with our events team on **02087880345** or email to [events@thestarandgarter.com](mailto:events@thestarandgarter.com)



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