



Christmas Fayre Menu

Friday 28 November to Wednesday 24 December 2025

Three Courses £37.95 Two Courses £31.95

Starters

Roasted butternut squash and pumpkin soup, sage gnocchi (v) 717 kcal

Poached and smoked salmon rillettes, apple remoulade, seeded toast 346 kcal

Beef, bacon, stout and thyme faggot, parsnip purée, horseradish crumb (gf) 350 kcal

Deep-fried Brie, bramble chutney, roasted plum salad (v, gf) 403 kcal

Chicken, apricot and tarragon terrine, piccalilli, vegetable salad (gfa) 238 kcal

Wild mushroom, shallot and tarragon suet pudding, celeriac and truffle purée, red wine jus (vg, gf) 409 kcal

Mains

Roast turkey with traditional accompaniments (gf) 1249 kcal

Pan-fried trout fillet, Parmentier potatoes, samphire, mussels and herb sauce (gf) 706 kcal

Beetroot, spinach and Beluga lentil Wellington, hasselback potatoes, mulled wine jus (vg) 454 kcal

Slow-roasted Gressingham duck leg, thyme and garlic potato terrine, cherry jus (gf) 978 kcal

Venison, Port, bacon and rosemary pie, colcannon mash, bourguignon sauce (gf) 1139 kcal

Red pepper and goat's cheese tortellini, smoked almond romesco, basil dressing (v) 974 kcal

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries
(supplement £8.50) (gf) 1317 kcal

Puddings

Christmas pudding, brandy sauce (v, gf) 743 kcal

Black Forest Arctic slice, boozy cherries (v) 467 kcal

Toasted waffle, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal

Blackberry and apple crumble tart, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal

Tiramisu trifle, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal

Selection of British and French cheeses, spiced apricot chutney, biscuits (instead of dessert £5pp extra) 763 kcal

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances.
For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Two Brewers - www.twobrewers.pub - 020 8501 1313