THE WYCH ELM

GREAT FOOD AND DRINK

KINGSTON'S BEST KEPT SECRET

SEASONAL OPENING HOURS

CHRISTMAS & NEW YEAR OPENING TIMES

Christmas Eve - normal hours

Christmas Day - open 12-2pm drinks only

Boxing Day - closed

Monday 27th December - closed

Tuesday 28th December - closed

Wednesday 29th December - normal hours

Thursday 30th December - normal hours

New Year's Eve 12pm-12am
Full Menu with New Year's Eve Specials
- Kitchen open until 10pm, Bar closes 12pm

1st January-4thJanuary 2022 closed

Wednessday 5th January 2022
- normal hours resume

THEWYCHELMKINGSTON.COM

EMAIL OFFICE@THEWYCHELMKINGSTON.CO.UK

93 ELM ROAD, KINGSTON KT2 6HT / CALL: 020 8546 3271

@THEWYCHELMKINGSTON

SEASON'S GREETINGS

FROM MICHAEL, CHARLOTTE,
AND ALL THE TEAM.

Celebrate this Christmas in true Wych Elm style,
we have a cracker of a festive menu for you.
The Christmas Set Menu is available from
Wednesday 1st December until
Thursday 23rd December 2021,
your pre-order and booking is required.
We look forward to seeing you soon for some
much needed festive fun!

FOR ALL PRE-ORDER AND RESERVATION ENQUIRIES
PLEASE CONTACT MICHAEL PEARSON VIA EMAIL
OFFICE@THEWYCHELMKINGSTON.CO.UK

PLEASE INFORM US IF YOU OR ANYONE IN YOUR PARTY HAS
ANY ALLERGIES BEFORE YOU ORDER,
SOME INGREDIENTS MAY CHANGE SLIGHTLY DUE TO AVAILABILITY.
PLEASE BE AWARE FISH MAY CONTAIN BONES!

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CHRISTMAS SET MENU 2021

2 COURSES £24 OR 3 COURSES £29

CURRIED PARSNIP SOUP
parsnip crisp, herbed bread

ROASTED CHERRY TOMATO AND RICOTTA TART
rocket salad

BEETROOT CURED SALMON
tarragon toast, apple & fennel relish

DUCK LIVER PARFAIT
caramelised red onion, plum chutney and toasted ciabatta

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ROAST FREE RANGE BRONZE TURKEY
roast potatoes, seasonal vegetables and festive trimmings

28 DAY AGED SCOTTISH RIBEYE STEAK
hand cut chunky chips, balsamic mushrooms, tomatoes and onion,
optional peppercorn sauce (steak supplement + £7)

BAKED WHOLE SEA BASS
new potatoes, spinach, samphire and lemon butter sauce

WINTER VEGETABLE STRUDEL
with parmentier potatoes and creamed leeks

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TRADITIONAL CHRISTMAS PUDDING
brandy crème anglaise

DARK CHOCOLATE TERRINE
berry compôte and double cream

CHRISTMAS FRUIT TRIFLE
with cranberries, apricots and pineapple

CHEESE PLATE
hard and blue cheese with chutney and crackers