

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)
Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
sourdough toast

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Coffee and mince pie to finish

Adult £65 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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