

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Roast monkfish,
brown shrimp and orange butter,
creamed spinach, capers

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Jude's lemon sorbet to follow

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

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

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

6oz Aberdeen
Angus fillet steak, triple cooked
chips, roasted shallots, béarnaise
(Supplement £12)

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)

Spiced winter fruit Bakewell,
clotted cream

Salted chocolate and cranberry
tart, caramel ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Coffee and mince pie to finish

Adult £75 Child £40

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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