

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

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

Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
sourdough toast

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

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

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Celeriac, spinach,
leek and Sussex Charmer gratin,
butternut squash purée, Jerusalem
artichokes, Brussel tops, rosemary
roast potatoes (v)

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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


Apple and quince crumble,
custard

Salted chocolate and cranberry
tart, caramel ice cream

Cenarth brie, quince jelly, celery,
seeded crackers

Coffee and mince pie to finish

Adult £60 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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