

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

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

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

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

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

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

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

PUDDINGS

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

Christmas pudding, spiced syrup,
brandy butter ice cream

Spiced winter fruit Bakewell,
clotted cream

Apple and quince crumble,
custard

Adult £80 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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