

# CHRISTMAS FEAST

## STARTERS

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

Potted Devon crab,  
pickled fennel and watercress,  
sourdough toast

Smoked ham, orange and Sussex  
Charmer croquettes, capers and  
tarragon crème fraîche

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

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

## MAINS

Crown of English Rose turkey,  
pigs in blankets, goose fat roast  
potatoes, honey roasted carrots  
and parsnips, gravy, bread sauce,  
Brussel tops and chestnuts

Spiced cider braised pork belly,  
crushed winter roots,  
Brussel tops, Bramley apple  
and rosemary sauce

Celeriac, Jerusalem artichoke  
and spinach pithivier, crushed  
winter roots, Brussel tops (vg)

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

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

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream


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

Spiced winter fruit Bakewell,  
clotted cream

Apple and quince crumble,  
custard

Blue Monday cheese, quince jelly,  
celery, seeded crackers

**3 courses £29**

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.  Tables of 8 or more are subject to a discretionary service charge of 12.5%



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