CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Roast monkfish, brown shrimp and orange butter, creamed spinach, capers Seared wood pigeon, butternut squash, Oxsprings' cured ham, quince, chicory and hazelnut salad

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

Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg) Scottish langoustine and Devon crab cocktail, samphire, Bloody Mary sauce

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)

6oz Aberdeen Angus fillet of beef, truffled wild mushrooms, celeriac purée and roasted shallots Roast Creedy Carver duck breast, duck leg croquette, butternut squash purée, chicory, cherries. brandy

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

PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream

Chocolate and marmalade brioche bread pudding, chocolate ice cream

Nutmeg panna cotta, orange and cranberries, cinnamon crumble

Blue Monday cheese, quince jelly, celery, seeded crackers

Salted chocolate and cranberry tart, caramel ice cream

Coffee and mince pie to finish

Adult £70 Child £35

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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