

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

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

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

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

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

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)

6oz Aberdeen Angus fillet of beef, truffled wild mushrooms, celeriac purée and roasted shallots

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

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

PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream

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

Apple and quince crumble, custard

Blue Monday cheese, quince jelly, celery, seeded crackers

Salted chocolate and cranberry tart, caramel ice cream

Coffee and mince pie to finish

Adult £85 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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