

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

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

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

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

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

Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
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)

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

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

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Apple and quince crumble,
custard

Spiced winter fruit Bakewell,
clotted cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

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.



The Duke of Wellington, 179 Portobello Road, London, W11 2ED | 020 7727 6727 | dukeofwellington@youngs.co.uk

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 TheDukeofWellington  @TheDukeW11  @dukeofwellingtonportobello