

CHRISTMAS FEAST

STARTERS

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

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

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

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

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

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

PUDDINGS

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

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

3 courses £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. 

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



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