

# CHRISTMAS FEAST

## STARTERS

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

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

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

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

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

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

Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

## 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

Apple and quince crumble, custard

**3 courses £30**

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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