

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

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

Seared wood pigeon,
butternut squash, 'Oxsprings'
cured ham, quince, chicory and
hazelnut salad

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

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

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

Jude's lemon sorbet to follow

MAINS

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

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

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

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

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

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Cenarth brie, quince jelly, celery,
seeded crackers

Spiced winter fruit Bakewell,
clotted cream

Apple and quince crumble,
custard

Adult £65 Child £45

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 Mulberry Bush, 89 Upper Ground, London, SE1 9PP | 020 7928 7940 | mulberrybush@youngs.co.uk

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 mulberrybush  @Mulberrybushbar