

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

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

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

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

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

Suffolk salami and chorizo,
winter pickles, olives,
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 trout,
creamed celeriac, fennel, leeks
and gremolata

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Hampshire venison, chestnut,
port and bay leaf 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

Cenarth brie, quince jelly, celery,
seeded crackers

Coffee and mince pie to finish

Adult £65 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.



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