

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)

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

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

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

Roast Scottish salmon,
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


Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

Apple and quince crumble,
custard

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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