

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

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

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

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

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

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 salmon,
creamed celeriac, fennel,
leeks, gremolata

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

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

PUDDINGS

Apple and quince crumble,
custard

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Blue Monday cheese, quince jelly,
celery, seeded crackers

Coffee and mince pie to finish

Adult £70 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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