

# CHRISTMAS DAY

A glass of Prosecco on arrival

## STARTERS

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

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

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

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

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

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)

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

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

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

## PUDDINGS

Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream

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

Adult £75 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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