

CHRISTMAS FEAST

STARTERS

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

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

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

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

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

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

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

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

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

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%



The Flask, 14 Flask Walk, Hampstead, London, NW3 1HE | 020 7435 4580 | Flask@youngs.co.uk

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