

# CHRISTMAS FEAST

## STARTERS

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

Spiced Crown Prince squash soup,  
toasted chestnuts and seeds, (vg)  
sourdough toast (v)

Potted Devon crab,  
pickled fennel and watercress,  
sourdough toast

Duck, orange, pistachio and  
tarragon rillettes, quince jelly,  
winter pickles, sourdough toast

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

Celeriac, spinach, leek and  
Sussex Charmer gratin,  
butternut squash puree,  
Jerusalem artichokes, Brussel tops,  
rosemary roast potatoes (v)

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

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

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

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream


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

Cenarth brie, quince jelly, celery,  
seeded crackers

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Spiced winter fruit Bakewell,  
clotted cream




**3 courses £29.50**

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 Richard the First, 52-54 Royal Hill, Greenwich, SE10 8RT | 020 8692 2996 | [Richardfirst@youngs.co.uk](mailto:Richardfirst@youngs.co.uk)

**RICHARDTHEFIRST.CO.UK**

 Richard-1st  @RichardFirstPub  @richardfirstpub