

CHRISTMAS FEAST

STARTERS

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

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

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

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

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

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

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

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

PUDDINGS

Salted chocolate and cranberry
tart, caramel ice cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

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

3 courses £32

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 Naturalist Pub 14 Woodberry Down, London N4 2GB | naturalist@youngs.co.uk

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  @ youngspubs