

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

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

Roast monkfish,
brown shrimp and orange butter;
creamed spinach, capers

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

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

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)

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

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

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

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

Apple and quince crumble,
custard

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Coffee and mince pie to finish

Adult £75 Child £30

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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