



STARTERS

Butternut squash, orange & chestnut soup (v)

Severn & Wye smoked salmon, pickled cucumber, shallots, capers, lemon

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

Chicken liver parfait, winter pickles, quince jelly

Pork, fennel seed, cranberry & tarragon rillettes, winter pickles

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Spiced cider braised pork belly, Bramley apple purée, red cabbage & cranberries

6oz Aberdeen Angus sirloin, triple cooked chips, roasted shallots, watercress, béarnaise

Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops, chestnuts

Pan roasted salmon, fennel, orange & watercress pearl barley, mixed herb gremolata

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, Jerusalem artichokes, olive oil roast potatoes (v) (gf)

PUDDINGS

Salted chocolate, redcurrant & orange tart, Jude's caramel ice cream

Christmas pudding, brandy butter ice cream

Bramley apple & cranberry crumble, custard

Blue Monday cheese, quince jelly, celery, seeded crackers

3 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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