



A glass of Testulat Champagne on arrival

STARTERS

Cobble Lane cured beef
& red wine salami,
root vegetable remoulade,
pistachios

Butternut squash, orange &
chestnut soup (v)

Chicken liver parfait,
winter pickles, quince jelly

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

JUDE'S LEMON SORBET

MAINS

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

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

Crown of English Rose turkey,
honey glazed gammon,
seared goose breast,
pigs in blankets, bread sauce,
Brussel tops & chestnuts

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

Fillet of Aberdeen Angus beef,
truffled wild mushrooms,
celeriac purée, roasted shallots

PUDDINGS

Blue Monday cheese,
quince jelly, celery,
seeded crackers

Christmas pudding, brandy
butter ice cream

Bramley apple &
cranberry crumble, custard

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

TO FINISH

Coffee & mince pie

4 courses Adult £95 Child £50

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 (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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