

# CHRISTMAS DAY

A glass of Champagne on arrival

## STARTERS

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

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

Scottish langoustine and  
Devon crab cocktail, samphire,  
Bloody Mary sauce

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

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

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

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

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

Hampshire venison, chestnut,  
port and bay leaf suet pie, crushed  
winter roots, Brussel tops

## PUDDINGS

Spiced winter fruit Bakewell,  
clotted cream

Christmas pudding, spiced syrup,  
brandy butter ice cream

Cenarth brie, quince jelly, celery,  
seeded crackers

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Salted chocolate and cranberry  
tart, caramel ice cream

Coffee and mince pie to finish

Adult £75 Child £40

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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