

# CHRISTMAS DAY

A glass of Champagne on arrival

## STARTERS

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

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

Roast celeriac soup,  
toasted chestnuts and seeds,  
sourdough toast (v)

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

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

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)

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

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

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

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream


Apple and quince crumble,  
custard

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Blue Monday cheese, quince jelly,  
celery, seeded crackers

Coffee and mince pie to finish

Adult £85 Child £50

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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