

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

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

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

Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
sourdough toast

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

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Spiced winter fruit Bakewell,
clotted cream

Blue Monday cheese, quince jelly,
celery, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

Coffee and mince pie to finish

Adult £65 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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