

CHRISTMAS DAY

STARTERS

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

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

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

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

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

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)

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Spiced winter fruit Bakewell,
clotted cream

Blue Monday cheese, quince jelly,
celeriac, seeded crackers

Salted chocolate and cranberry
tart, caramel ice cream

Adult £70 Child £35

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.



The Duke of Cambridge, 228 Battersea Bridge Road, London, SW11 3AA

020 7223 5662 | dukeofcambridge@youngs.co.uk

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