

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

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

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

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

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

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Jude's lemon sorbet to follow

MAINS

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

6oz Aberdeen
Angus fillet steak, triple cooked
chips, roasted shallots, béarnaise
(Supplement £12)

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

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

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

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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


Spiced winter fruit Bakewell,
clotted cream

Apple and quince crumble,
custard

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

Coffee and mince pie to finish

Adult £86.50 Child £43

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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