

Christmas Day

A glass of Tempio Prosecco DOC on arrival

Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

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

Juniper & coriander crusted venison carpaccio, Lincolnshire Poacher, pistachios, figs, rocket

Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

Smoked duck breast, orange & watercress salad

Judes lemon sorbet

Mains

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

Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Mulled quince, pear & fig tart, vanilla ice cream (vg)

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult / 65 Child / 35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

thekingsarmschelsea.co.uk