# CHRISTMAS FEAST

## **STARTERS**

Suffolk salami and chorizo, winter pickles, olives, sourdough toast Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v) Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg)

Severn and Wye smoked salmon, shallots, capers, parsley and lemon, sourdough toast Potted Devon crab, pickled fennel and watercress, sourdough toast

#### **MAINS**

Crown of English Rose turkey, pigs in blankets, goose fat roast potatoes, honey roasted carrots and parsnips, gravy, bread sauce, Brussel tops and chestnuts

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

Slow cooked beef, star anise and parsnip suet pie, crushed winter roots, Brussel tops Roast Scottish salmon, creamed celeriac, fennel, leeks and gremolata Celeriac, Jerusalem artichoke and spinach pithivier, crushed winter roots, Brussel tops (vg)

#### **PUDDINGS**

Apple and quince crumble, custard

Christmas pudding, spiced syrup, brandy butter ice cream

Blue Monday cheese, quince jelly, celery, seeded crackers

Chocolate and marmalade brioche bread pudding, chocolate ice cream Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

### 3 courses £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. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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