



A glass of Champagne on arrival

## STARTERS

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

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

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

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

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

Roast Creedy Carver  
duck breast, duck leg croquette,  
butternut squash purée, chicory,  
cherries, brandy

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

## PUDDINGS

Apple and quince crumble,  
custard

Christmas pudding, spiced syrup,  
brandy butter ice cream

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

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

Coffee and mince pie to finish

Adult £95 Child £50

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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