# CHRISTMAS DAY

## **STARTERS**

Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg) Spiced Crown Prince squash soup, toasted chestnuts and seeds, (vg) sourdough toast (v) Chicken liver parfait, winter pickles, quince jelly, sourdough toast

Roast Crown Prince squash, beetroot, Brussel tops, lentils, orange and mixed seed salad (vg) Severn and Wye smoked salmon, shallots, capers, parsley, lemon, 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)

Roast Scottish salmon, creamed celeriac, fennel, leeks, gremolata 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

#### **PUDDINGS**

Blue Monday cheese, quince jelly, celery, seeded crackers

Christmas pudding, spiced syrup, brandy butter ice cream

Spiced winter fruit Bakewell, clotted cream

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

### Adult £75 Child £40

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 Elgin, 96 Ladbroke Grove, Notting Hill, London, WII IPY | 020 7229 5663 | theelginevents@geronimo-inns.co.uk