THE LONDON PUB

CHRISTMAS LUNCH MENU

3 courses & a glass of Prosecco for £48pp

TO START

WINTER ROOT VEGETABLE SOUP (V)
Creamy roasted parsnip & carrot soup with a hint of nutmeg, served with warm sourdough & chive crème fraiche. (532 kcal)

SMOKED SALMON
Cured beetroot gravlax with horseradish cream, pickled cucumber & croutons. (605 kcal)

CHICKEN LIVER PÂTÉ
Chicken liver pâté with red onion marmalade, toasted brioche & micro herbs. (412 kcal)

MAIN COURSE

TRADITIONAL ROAST TURKEY (GF)
Turkey Ballotine with sage & onion sausage meat stuffing, pigs in blankets, roast potatoes, honey-glazed carrots, brussels sprouts & rich turkey jus. (749 kcal)

HERB-CRUSTED SALMON FILLET
Pan-seared Scottish salmon with a lemon herb crust, served on a bed of crushed new potatoes, wilted spinach & champagne beurre Blanc. (619 kcal)

SLOW-BRAISED BEEF SHORT RIB
Red wine & rosemary-braised beef short rib, truffle mash, roasted parsnips, and buttered green beans, finished with a rich beef jus. (641 kcal)

STUFFED BUTTERNUT SQUASH (V)
Spiced puy lentils, cranberries, spinach, walnuts & herby breadcrumbs. (633 kcal)

TO FINISH

TRADITIONAL CHRISTMAS PUDDING
Steamed fruit pudding with brandy custard & winter berry compote. (403 kcal)

CHOCOLATE & SALTED CARAMEL TART
Dark chocolate ganache tart with a caramel centre, served with clotted cream & crushed honeycomb. (601 kcal)

SPICED POACHED PEAR
Mulled wine poached pear with vanilla mascarpone & almond crumb. (379 kcal)



(V) Vegetarian, (GF) Gluten-free

We recognise the seriousness of food intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food is prepared in a kitchen where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.