



THE ENGLISH GRILL FESTIVE MENU

TWO COURSES £40 | THREE COURSES £45

STARTERS

Creedy Carver Smoked Duck Salad
Butternut Squash croutons, hazelnuts, pomegranate

Pan Fried Chicken Livers
Apples, walnuts, blue cheese and pear vinaigrette

Smoked Salmon Tartar
Avocado, cucumber, dill and caraway toast

Wild Mushroom Soup
Brie and truffle croque Madam

MAINS

Free Range Bronze Black Leg Turkey
Sage and onion stuffing, pigs in blankets, goose fat and thyme roast potatoes, honey carrots and parsnips, Brussel sprouts, homemade cranberry sauce

Slow Cooked Lamb Shank
Parsnip mash, pearl barley, winter root vegetables

Cornish Hake
Fondant potato, oxtail bourguignon

Bubble and Squeak Gnocchi
Baby carrots sprouts tops, Savoy cabbage and truffle pesto

DESSERTS

Warm Cox Apple Pie
Christmas pudding ice cream

English Grill Christmas Pudding Flambéed at your Table
Brandy custard

Trio of Chocolate and Orange
Chocolate mousse, macaroon, Yule log

English Cheese
Oat crumbles, Quince

Coffee and Mince Pies

Available in the English Grill (4th November – 23rd December)

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