



# THE DUKE OF CAMBRIDGE ORGANIC PUB

## CHRISTMAS MENU 2011



**£35.00 per head**

Available Monday to Friday lunchtimes and evenings

10 day pre-order required and all bookings are subject to 12.5% service charge



### STARTERS

Jerusalem artichoke and confit garlic soup with bread

Grilled feta soda bread with roast winter squash, onion marmalade and sherry syrup

Chicken liver and port pate with pickled beetroot and walnut and Rye bread

House smoked Darjeeling tea Mackerel with parsnip croquettes

### MAINS

Roast goose breast and confit goose leg with all the trimmings (bay leaf roasted potatoes, brussel tops with smoked bacon, roast parsnips, braised red cabbage) gravy and cranberry chutney

Pollock rarebit with leek mash and spinach

Nut roast stuffed Portobello mushroom with bay leaf roasted potatoes, roast parsnips, braised red cabbage and caramelized onion gravy

### DESSERTS

Sherry trifle

Potted Neal's Yard Stichelton and port with Knäckebröd

Red wine poached pear dipped in chocolate with brandy cream and macaroon



**THE DUKE OF CAMBRIDGE ORGANIC PUB**

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