



CHRISTMAS DAY MENU

Five courses for 125.00, pair with a glass of Champagne for 12.00

Hors D'oeuvres

Somerset Brie, Fig & Honey Tartlet (v), Whisky Smoked Salmon Rillettes on Rye Bread

STARTERS

Celeriac & Truffle Soup, pumpkin seeds, toasted sourdough (v) *vegan option available (ve)*

Duo of Duck, smoked duck breast, duck bon bons, roasted apple ketchup,
Amarena wild cherries

Pan-Seared Scallops, pancetta, maple butternut squash purée,
crispy sage, chestnut crumb

Goats Cheese Croquettes, maple glazed fig, crispy sage, fig & honey chutney (v)

Loch Lomond Whisky Smoked Salmon, smoked salmon pâté, salmon roe caviar, rye bread

MAINS

Hand-Carved Turkey Breast, Cumberland pig in blanket, fig & caramelised onion stuffing,
red wine gravy

Beef Wellington, seared beef fillet, portobello duxelles, puff pastry,
beef dripping crumb, red wine gravy

Rack of Lamb*, parsnip purée, crispy sage, mint jus

Beetroot & Mushroom Pithivier, sautéed oyster & chestnut mushrooms, beetroot &
spinach in flaky puff pastry, onion gravy* (ve)

*All of the above dishes are served with thyme-roasted potatoes, carrots & parsnips, shredded
Brussels sprouts with chestnuts, braised red cabbage.*

Pan-Roasted Halibut, Scottish mussels, pommes anna, cavolo nero,
white wine & lobster fumet

PUDDINGS

Bramley Apple, Plum & Cranberry Crumble, vanilla custard (ve)

Blackberry & Mulled Wine Trifle, Mulled wine jelly, vanilla custard, whipped cream,
macarated blackberries

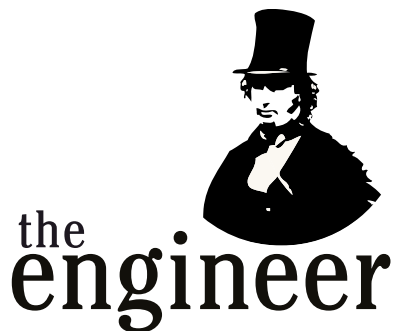
Chocolate Trio, Black Forest chocolate pot, dark chocolate torte, double chocolate ice
cream, honeycomb (v)

Christmas Pudding with Cointreau Butter, traditional fruit Christmas pudding with
kumquat, vanilla custard (v)

To Finish

Mince Pies (v)





The Engineer, 65 Gloucester Ave., Primrose Hill, NW1 8JH
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A discretionary 10% service charge may be added where table service is available. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = contains alcohol. Fish dishes may contain small bones.

Desserts containing alcohol cannot be served to under 18s