



CHRISTMAS DAY MENU

Five courses for 120, pair with a glass of Champagne for 12

Hors D'oeuvres

Truffled Exotic Mushroom & White Bean Purée Crostini (ve)

Smoked Salmon Rillettes on Rye bread

STARTERS

Truffled Celeriac & Artichoke Soup, artichoke crisps, toasted sourdough (v)
vegan option available (ve)

Duo of Duck, roasted duck bon bons, smoked duck breast, beetroot, orange dressing

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

Baked Goats Cheese Stuffed Figs, pomegranate molasses, blackberries,
pine nuts, crostini (v)

Devonshire Crab & King Prawn Cocktail, Marie Rose sauce, toasted brioche

MAINS

Hand-Carved Turkey Breast, Cumberland pig-in-blanket, bacon & chestnut stuffing,
red wine gravy

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

Fillet of Lamb, dauphinoise potatoes, parsnip purée, redcurrants, crispy sage,
red wine gravy

Portobello Mushroom, Chestnut & Lentil Wellington, parsnip purée,
chestnut crumb, 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, mussel bouillabaisse, samphire, spinach,
sautéed heritage potatoes*

PUDDINGS

Apple & Spiced Rhubarb Crumble, vanilla custard (ve)

Roasted Pear Tarte Tatin, cinnamon-spiced pear, crisp puff pastry,
rum & raisin ice cream (v)

Chocolate Trio, Black Forest chocolate pot, chocolate torte, double chocolate ice
cream, brandy snap (v)

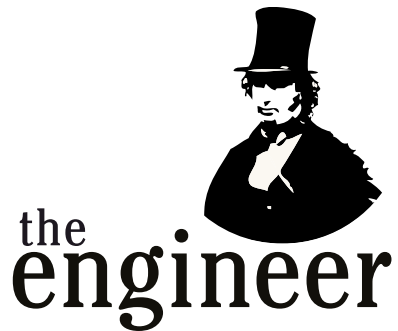
Christmas Pudding with Cointreau Butter, traditional fruit Christmas pudding with
kumquat, vanilla custard (v)

British Cheese Plate, oatcakes, hedgerow chutney, fig (v)

To Finish

Chocolate Truffles (v)





The Engineer, 65 Gloucester Ave., Primrose Hill, NW1 8JH
www.theengineerprimrosehill.co.uk | @theengineerpub



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.