

The perfect seasoning  
since 1995







Ah,  
the heady joys  
of Christmas!

Hunting for gifts and mulling wine, a tang of cinnamon and holly in the air – it's hard not to get excited! Around this time we love nothing more than to break out our very finest responsibly-sourced grub and whip up a seasonal storm in the kitchen and making sure that when you gather your favourite folks at our place it's definitely the most wonderful time of the year!

*Canapés & Mignoles*

**£15.00 boards**

Celeriac and Bramley apple soup (v)  
Cauliflower pakora (v)  
Gravadlax and beetroot, rye toast  
Croque Monsieur  
Haggis sausage roll

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**£20.00 boards**

Pear, blue cheese and chicory (v)  
Devilled crab soldiers  
Pigs in blankets  
Ham hock and parsley croquetas  
Chicken satay, dipping sauce

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**£25.00 boards**

Jersey rock oysters  
Angus beef and Stilton slider  
Ox cheek arancini

Each board contains 10 of the same canapé







Christmas Menu

**£34.00pp**

Cauliflower soup, floret beignets, garam masala (v)  
House cured gravadlax, beetroot and horseradish relish  
Salade paysanne, ham hock, crispy pancetta, croutons, Gruyere  
Seared beef carpaccio, walnuts, green olives, chilli, lemon

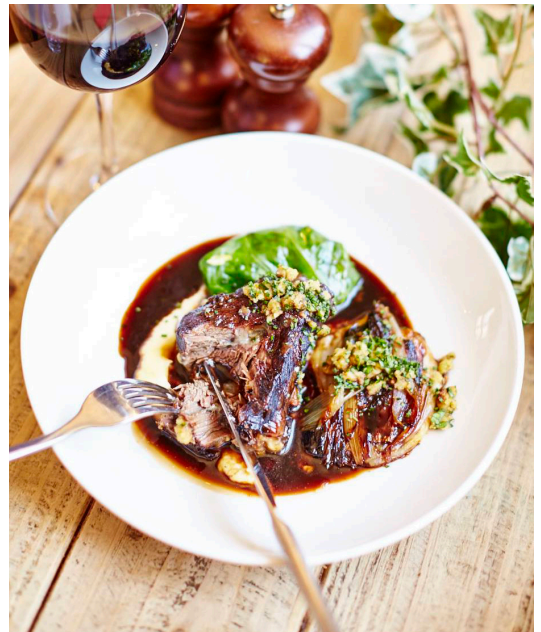
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Pumpkin and Cornish brie fondue, braised chicory, white wine (v)  
Crab, spinach and monkfish cheek gratin, pickled shallot salad  
Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce  
Confit duck leg, caramelised orange sauce, watercress salad  
Braised ox cheek, shallot tatin, bacon and parsley crumb, celeriac purée (*supplement £3.00*)  
(All served with roast potatoes, sprouts and winter greens)

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Christmas plum pudding, brandy cream and custard  
Chocolate pot, passion fruit compote, madeleine  
Fig bakewell tart, white chocolate chantilly  
Mandarin sorbet  
Stilton, beer chutney, biscuits





## Christmas Day Menu

**£60.00pp**

Mini chestnut and apple soup (v)

Crispy hen egg, pickled wild mushroom salad (v)

Treacle cured salmon, pickled cucumber

Rabbit and game paté, beer chutney, sourdough toast

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Feuilleté of creamed spinach, Jerusalem artichokes, salsify and parmesan (v)

Turkey ballotine, pork neck, orange and herb stuffing, pigs in blankets, Cumberland sauce

Hampshire Chalk Stream trout, poached crayfish, chive butter emulsion

Beef Wellington, shallot purée, red wine jus

(All served with roast potatoes, sprouts and winter greens)

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Christmas plum pudding, brandy cream and custard

Panettone baked Alaska, Christmas ice cream

Chocolate truffle and hazelnut gâteau, praline chantilly

Champagne sorbet

Stilton and biscuits



*Planning a Christmas Do?*


We love the hustle and bustle of Christmas time, gathering the whole gang together for a rip-roaring celebration of the best of the year – what could be finer?

We've got all sorts of wonderful dining areas, private spaces and even whole bars which are perfect for passing round the canapés and bubbly, feasting in grand style or anything in between.

Our teams can organise some playful party games and activities to make your Christmas a real special cracker. Get in touch to find your ideal spot and we'll lay on the festive treats!







## Let's Chat

We'd be delighted to help with your party planning and answer any queries you might have, so do drop our dedicated Events Team in the Pub a line on...

[thefellow@geronimo-inns.co.uk](mailto:thefellow@geronimo-inns.co.uk)

...and we will respond to you in just a jiffy. We have Pubs and Club Rooms in just wonderful locations across London, so there's bound to be a spot to suit!

Vegan and gluten free options available, please ask for details. Please note, a discretionary service charge will be added to tables of 6 or more. Find our "Boring Stuff" at [geronimo-inns.co.uk/christmas](http://geronimo-inns.co.uk/christmas)

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