



CHRISTMAS AT THE LANSDOWNE

3 COURSES - £42 PER PERSON

Filled with smoky Cobble Lane nduja with a basil infused aiol

Spiced parsnip flat bread (v+)

Cured chalk stream trout, pickled cucumber & dill crème fraiche

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All are served with parsnip puree, roast potatoes and carrots, sautéed vegetables, chestnuts and sprouts, pigs in blankets and lashings of homemade gravy.

Traditional roast turkey

Braised feather blade of beef

Roast lentil, bean & cranberry loaf (v+)

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Sticky toffee pudding, butterscotch, vanilla ice-cream (v)

Christmas pudding with brandy custard (v)

Chocolate & orange delice (v+)

90 Gloucester Avenue, London, NW1 8HX | 0207 483 0409 | thelansdownepub.co.uk  

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

(V) = Vegetarian (V+) = Vegan. All items are subject to availability. VAT is included in all prices.

A discretionary service charge of 4% will be added to all bills.

A £10 per person non-refundable deposit is required to confirm a booking with a final confirmation of numbers and full payment 2 weeks in advance. For full list of Terms and Conditions, please speak to staff.