



# CHRISTMAS DAY

- Youngsters Menu -



## Starters

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg) (207Kcal)

Chicken liver parfait, toasted brioche, onion chutney (342Kcal)

Breaded hake goujons, tartare sauce (473Kcal)

Lemon & parsley hummus, crudites, toasted flatbread (v) (375Kcal)

## Mains

*All served with double egg Yorkshire pudding, goose fat roast potatoes, Brussels sprouts, crushed roots, maple roast parsnips, gravy (256Kcal)*

Crown of English turkey, pigs in blankets, redcurrant jelly (548Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (382Kcal)

Pan roast Hampshire ChalkStream trout,  
Cornish new potatoes, samphire & sea beets (214Kcal)

Wild mushroom & beetroot Wellington, Jerusalem artichoke purée,  
rainbow chard, red onion gravy (vg) (459Kcal)

## Puddings

Christmas pudding, vanilla ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, lemon thyme custard (v) (335Kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (410Kcal)

Lemon thyme posset, almond shortbread (vg) (743Kcal)

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)

*We're proud to be championing British farmers and producing fresh food sustainably.*

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.  
As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply.

