Christmas Day

A glass of Tempio Prosecco DOC on arrival

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter

Juniper & coriander crusted venison carpaccio,
Lincolnshire poacher, pistachios, figs, rocket

Toasted brioche, wild mushrooms,
Driftwood smoked goat's cheese, truffle honey (v)

Smoked duck breast, orange & watercress salad

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan roasted halibut, salsify puree, braised leeks, samphire & wild mushrooms

Hampshire venison wellington, Jerusalem artichoke puree,
roast chicory & chestnut crumble

Wild mushroom, butternut squash & pearl barley risotto,
cavelo nero & chestnuts (v)

Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Spiced orange & cranberry syllabub (vg)

Shepherds Purse Northern Blue, Pitchfork Mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £75.00 Child £37.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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CHRISTMAS 2020