



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Severn & Wye smoked salmon,
lemon mascarpone & pickled fennel

Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Smoked duck breast, orange & watercress salad

Jude's lemon sorbet

Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips

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

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

Slow-cooked beef, ale & parsnip suet pie, crushed carrots,
swede & lovage, Savoy cabbage & gravy

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting cauliflower (vg)

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Spiced orange & cranberry syllabub (v)

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream

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

Adult £85.00 Child £45.00

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.

THECHEQUERSHANHAMMILLS.CO.UK

CHRISTMAS

2020