



# Christmas Day

*A glass of Nyetimber Classic Cuvee on arrival*

## Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)  
Smoked Hampshire venison carpaccio, celeriac remoulade, cranberries  
Wild mushrooms, Driftwood goats cheese, truffle honey, toasted brioche (v)

## Palette Cleanser

Lemon sorbet

## Mains

*All served with Yorkshire puddings, goose fat roast potatoes, maple roast carrots & parsnips,  
Brussel sprouts & bacon*

Crown of English turkey, duck breast, honey glazed gammon, pig in blanket, crushed winter roots, creamed leeks, cranberry sauce, gravy

Heritage beetroot & celeriac wellington, parsnip purée, cavolo nero & red onion gravy (vg)  
6oz Aberdeen Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, orange & chestnut béarnaise

## Puddings

Christmas pudding, brandy butter ice cream (v)  
Bramley apple, fig & chestnut crumble, vanilla custard (v)  
Lemon thyme posset, almond shortbread (vg)  
Cropwell Bishop Beauvale blue cheese, Driftwood goats cheese, Cornish Yarg, quince jelly, celery, seeded crispbread (v)

**Adult £75.00 , Child £38.00**

We're proud to be championing British farmers and producing fresh food sustainably.  
When ordering your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
As part of the nature of fresh game, food may contain traces of shot.  
An adult's recommended daily calorie allowance is 2,000 Kcal.  
Tables of 4 or more are subject to a discretionary service charge of 12.5%.