



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Dorset cured pork loin, dandelion & hazelnut 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
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced orange posset, walnut shortbread
- 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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2020