



# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)
- Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)

*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
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Spiced orange & cranberry syllabub (v)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £65.00 Child £32.50**

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.

COCKTAVERN.CO.UK

CHRISTMAS

2020



# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£100.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,  
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,  
butterbean hummus, balsamic pickled onions, sourdough, olives,  
chicory, little gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel  
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,  
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat  
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey  
roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

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

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