



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
- Searched wood pigeon, bitter leaf salad, toasted nuts, orange dressing
- Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)
- Dorset cured pork loin, dandelion & hazelnut salad

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
- Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (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
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
- Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £80.00 Child £50.00

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.

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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.*

£95.00 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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