



# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Smoked haddock & leek tart, rocket & fennel salad

Smoked duck breast, orange & watercress salad

Toasted brioche, wild mushrooms,  
Driftwood smoked goat's cheese, truffle honey (v)

Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce

*Jude's lemon sorbet*

## Mains

*All mains served with goose fat roast potatoes & honey roasted parsnips to share*

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

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer,  
chestnut & orange béarnaise

## 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 £90.00 Child £40.00**

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.

DIALARCH.CO.UK

CHRISTMAS

2020