



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter
- Juniper & coriander crusted venison carpaccio, Lincolnshire Poacher, pistachios, figs, rocket
- Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)
- Dorset cured pork loin, dandelion & hazelnut salad

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
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
- Hampshire game & juniper 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 orange & cranberry syllabub (v)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £99.00 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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2020