

CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
Severn & Wye Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing
Salt baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
Smoked haddock & leek tart, rocket & fennel 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 puree, 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 carrot, 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 £60.00 Child £30.00

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.

DUNSTANHOUSEINN.COM

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2020