



CHRISTMAS FEAST

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Dorset cured pork loin, dandelion & hazelnut salad

Mains

- Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy
- 8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Pan roast Scottish salmon, samphire, leeks & fennel

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced fruit Bakewell, clotted cream
- Cenarth Brie, quince jelly, celery, seeded crackers

3 courses £35.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

THEEASTHILL.CO.UK

CHRISTMAS

2020