



CHRISTMAS FEAST

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough toast (v)
- Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, pickled apple & watercress, sourdough toast
- Smoked haddock & leek tart, rocket & fennel salad
- Hampshire venison, orange & juniper croquettes, Jerusalem artichoke purée, pickled apple & watercress salad

Mains

- Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy
- 8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting broccoli (vg)
- Herb crusted hake, fennel, leeks & samphire
- Slow cooked beef, ale & parsnip suet pie, crushed winter roots, savoy cabbage

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Lynher Dairies Cornish Yarg, quince jelly, celery, seeded crackers

*Push the Sleigh Out

Turn over if you're looking for a dinner that's truly something extra special!

3 courses £35

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%

THEGROCERSHOSPITALFIELDS.CO.UK

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2019