



CHRISTMAS FEAST

Starters

- Roast cauliflower soup, toasted chestnuts, 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
- Beetroot hummus, pistachios, chicory, radish, sourdough (vg)

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
- 6oz Aberdeen Angus ribeye steak, triple cooked chips, roasted shallots, béarnaise (Supplement £5.00)
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
- Hampshire game & juniper 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
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Spiced orange posset, walnut shortbread
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers (Supplement £2.50)

3 courses £34.00

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.

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CHRISTMAS

2020



PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,
served banquet style. Choose one dish from each section,
for the ultimate Christmas feast. Minimum 4 people.*

£60.00 per person

Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,
butterbean hummus, balsamic pickled onions, sourdough, olives,
chicory, little gem & radishes

Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey
roasted parsnips, horseradish cream, watercress, gravy

Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,
quince jelly, celery, seeded crackers

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