



# CHRISTMAS DAY

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Smoked duck breast, orange & watercress salad
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast

## 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, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (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
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Adult £67.50 Child £37.50

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.

CHRISTMAS  
2020  
[HORTSBRISTOL.COM](http://HORTSBRISTOL.COM)