



# CHRISTMAS FEAST

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)
- Turkey, apricot & pistachio Scotch egg, dandelion salad
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (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
- Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad
- 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-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

## 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
- Cenarth Brie, quince jelly, celery, seeded crackers

3 courses £37.50

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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