



# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter
- Searred wood pigeon, bitter leaf salad, toasted nuts, orange dressing
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast

*Jude's lemon sorbet*

## 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 pheasant breast, croquette, pear, parsnip & red cabbage salad

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Spiced orange & cranberry syllabub (v)
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £85.00 Child £45.00**

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.

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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.*

**£100.00 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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