



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
 - Juniper & coriander crusted venison carpaccio,
 - Lincolnshire Poacher, pistachios, figs, rocket
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Dorset cured pork loin, dandelion & hazelnut salad

Jude's lemon sorbet

Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips

- 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 venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Spiced fruit Bakewell, clotted cream
- 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 £50.00

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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2020