



CHRISTMAS FEAST

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough toast (v)
- Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)
 - Smoked duck breast, orange, pomegranate & rocket salad
 - Hampshire venison, orange & juniper croquettes,
 - Jerusalem artichoke purée, pickled apple & watercress salad
- Potted Devon crab, pickled fennel & watercress, sourdough toast

Mains

- Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy
- 8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise
 - Celeriac & Sussex Charmer Wellington,
 - Jerusalem artichoke purée, purple sprouting broccoli
- Slow cooked beef, ale & parsnip suet pie, crushed winter roots, savoy cabbage
 - Herb crusted hake, fennel, leeks & samphire

Puddings

- Christmas pudding, brandy butter ice cream
 - Spiced orange posset, walnut shortbread
 - Spiced fruit Bakewell, clotted cream
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Cropwell Bishop's Beauvale blue cheese, quince jelly, celery, seeded cracker

***Push the Sleigh Out**

Turn over if you're looking for a dinner that's truly something extra special!

3 courses £32

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%

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