



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
- Searred wood pigeon, bitter leaf salad, toasted nuts, orange dressing
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

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
- Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
- Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £80.00 Child £30.00

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