



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Smoked duck breast, orange & watercress salad

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
- Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
- Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £65.00 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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CHRISTMAS

2020