

# Christmas Feast

## Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

Salt-baked beetroots, roast artichoke & chicory salad,  
pumpkin seeds (vg)

Chicken liver parfait, caramelised onion & thyme chutney,  
watercress, sourdough toast

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Smoked duck breast, orange & watercress salad

## Mains

Crown of English turkey, pigs in blankets, bread sauce,  
creamed Brussel sprouts, crushed roots, goose fat roast potatoes,  
Savoy cabbage, honey roasted parsnips, gravy

Roast sirloin of beef, horseradish cream, creamed Brussel sprouts,  
goose fat roast potatoes, crushed roots, Savoy cabbage,  
honey roasted parsnips, gravy

Butternut squash, chestnut mushroom & spinach Wellington,  
Jerusalem artichoke purée, sprouting cauliflower (vg)

Wild mushroom & chestnut tagliatelle, Sussex Charmer (v)

Pan-roasted sea bass, crushed potatoes & bacon,  
sapphire & leeks, butter sauce

## Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,  
quince jelly, celery, seeded crackers (Supplement £2.50)

Salted chocolate, hazelnut, cherry & kirsch mousse,  
hazelnut shortbread

## 3 Courses / £35.00

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

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