



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing
- 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
 - 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
 - Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
 - Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Puddings

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

Coffee & Mince pie

Adult £86.00 Child £35.00

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