CHRISTMAS DAY

A glass of Col Vittorio Superiore Prosecco DOCG on arrival

Starters

Roast scallops, cauliflower purée, smoked bacon, pickled apple
Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)
Seared Hampshire wood pigeon, butternut squash,
Oxsprings cured ham, quince, chicory & hazelnut salad
Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)
Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

Jude's lemon sorbet

Mains

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English turkey, honey glazed gammon, roasted duck breast, pigs in blankets,
bread sauce, Brussels sprouts & chestnuts with gravy
Roast British sirloin of beef, horseradish cream, roast shallots,
Brussels sprouts & chestnuts with gravy
Herb crusted hake, fennel, leeks & samphire
Beetroot, fennel & mixed nut roast, Bloody Mary sauce, rosemary roast potatoes,
Jerusalem artichokes, Brussels sprouts & chestnuts (vg)
Celeriac & Sussex Charmer Wellington,
Jerusalem artichoke purée, purple sprouting broccoli (v)

Puddings

Christmas pudding, brandy butter ice cream
Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
Caws Cenarth brie, quince jelly, celery, seeded crackers
Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
Spiced fruit Bakewell, clotted cream

Coffee & Mince pie

Adult £85 Child £45

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.