



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, 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)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter

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 venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
 - Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
 - 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £85.00 Child £45.00

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.

ROEBUCKHAMPSTEAD.COM

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2020