

CHRISTMAS DAY

Glass of Pierre de Bry Champagne Brut on arrival

Tasters

Smoked duck breast, apple & celeriac remoulade /
Orange & fennel cured salmon, seeded crispbread

Butternut squash & sage arancini /
Wild mushroom & truffle crostini (vg)

Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)
Smoked goose breast, chicory & watercress salad, port pickled plums
Devon crab & crayfish cocktail, pickled samphire, Bloody Mary sauce
Smoked Hampshire venison carpaccio, celeriac remoulade, cranberries
Devon crab & lobster tortellini, samphire, hazelnuts, brown shrimp butter
Wild mushrooms, Driftwood goat's cheese, truffle honey, toasted brioche (v)

Mains

All served with Yorkshire puddings, goose fat roast potatoes,
maple roast carrots & parsnips, Brussel sprouts & bacon

Crown of English turkey, stuffed leg, duck breast,
honey glazed gammon, pig in blanket, crushed winter roots, creamed leeks,
Savoy cabbage, cranberry sauce, gravy

8oz Aberdeen Angus fillet of beef, roast shallots,
creamed spinach & Sussex Charmer, orange & chestnut béarnaise

Pan roast Gressingham duck breast, confit duck croquette,
braised chicory, dauphinoise potatoes, figs steeped in port

Chanterelle mushroom, truffle & pearl barley risotto,
butternut squash, cavolo nero (vg)

Pan roast halibut, salsify purée, wild mushrooms, braised leeks, samphire

Puddings

Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Salted chocolate, hazelnut & Kirsch cherry mousse (v)

Blood orange, ginger & pistachio syllabub (vg)

Cropwell Bishop Beauvale blue cheese, Driftwood goat's cheese,

Sussex Charmer, quince jelly, celery, seeded crispbread (v)

To finish

Coffee, mince pie, 3 dark chocolate truffles (v)

Adult £99 / Child £40

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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.