

# Christmas Day

A glass of Ferrier Jouët Grand Brut NV on arrival

## Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)  
Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce  
Juniper & coriander crusted venison carpaccio,  
Lincolnshire Poacher, pistachios, figs, rocket  
Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)  
Lobster & Devon crab ravioli, samphire, toasted hazelnuts,  
brown shrimp butter

Judes lemon sorbet

## Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips  
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, chestnut mushroom & spinach Wellington,  
Jerusalem artichoke purée, sprouting cauliflower (vg)  
Hampshire venison Wellington, Jerusalem artichoke purée,  
roast chicory & chestnut crumble

## 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 / 99 Child / 40**

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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