

# Christmas Day

## Starters

- Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg)
- Hampshire venison carpaccio, celeriac & apple rémoulade
- Baked South Coast scallops in the shell, samphire, clementine & garlic butter
- Heritage beetroot salad, goat's curd, truffle & radicchio salad (v)
- Jerusalem artichoke tart, pickled walnut & chestnut gremolata (vg)

## Mains

- All roasts served with double egg Yorkshire pudding, goose fat roast potatoes, Brussel sprouts, crushed roots, maple roast parsnip, gravy
- Crown of English turkey, maple roast gammon, Gressingham duck breast, smoked bacon, pork & chestnut stuffing, redcurrant jelly
- West Country 28 day aged sirloin of beef, smoked bacon, pork & chestnut stuffing, horseradish sauce
- Pan roast turbot on the bone, Jerusalem artichoke, Scottish girolle mushrooms, samphire
- Wild mushroom & beetroot Wellington, Jerusalem artichoke purée, rainbow chard, red onion gravy (vg)
- Driftwood goat's cheese & pear salad, heritage beetroot, samphire, winter leaves (v)
- Gressingham duck Wellington, parsnip purée, Scottish girolles, sea purslane

## Puddings

- Christmas pudding, brandy butter ice cream (v)
- Apple, fig & chestnut crumble, lemon thyme custard (v)
- Salted chocolate, hazelnut & Kirsch cherry mousse (v)
- Lemon thyme posset, almond shortbread (vg)
- Long Clawson Stilton, Bath Soft, Driftwood goat's cheese, Pitchfork Cheddar, quince jelly, celery, seeded crispbread (v)

## After Dinner

Mince pies & coffee

**Adult £95 / Child £48**

We're proud to be championing British farmers and producing fresh food sustainably.

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. All tables are subject to a discretionary service charge of 12.5%.