



# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Juniper & coriander crusted venison carpaccio, Lincolnshire Poacher, pistachios, figs, rocket
- Toasted brioche, wild mushrooms, Driftwood smoked goat's cheese, truffle honey (v)
- Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing

*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, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
- Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

## Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £70.00 Child £30.00**

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.

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CHRISTMAS

2020