



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
- Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing
- Toasted brioche, wild mushrooms,
- Driftwood smoked goat's cheese, truffle honey (v)
- 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 game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Hampshire venison Wellington, Jerusalem artichoke purée, roast chicory & chestnut crumble
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)

Puddings

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

Coffee & Mince pie

Adult £77.00 Child £37.00

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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2020