CHRISTMAS DAY

A glass of Col Vittorio Superiore Prosecco DOCG on arrival

Starters

Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)

Root vegetable bubble & squeak, poached duck egg, hollandaise (v)

Roast scallops, cauliflower purée, smoked bacon, pickled apple

Chicken liver parfait, caramelised onion & thyme chutney,
pickled apple & watercress, sourdough toast

Potted Devon crab, pickled fennel & watercress, sourdough toast

Jude's lemon sorbet

Mains

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English turkey, honey glazed gammon, roasted duck breast, pigs in blankets,
bread sauce, Brussels sprouts & chestnuts with gravy

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting broccoli (vg)

Smoked cod loin, celeriac, fennel & smoked bacon chowder

Hampshire game and juniper suet pie, crushed winter roots, savoy cabbage

6oz Aberdeen Angus fillet of beef, truffled wild mushrooms,
Brussels sprouts & chestnuts, celeriac purée, roasted shallots

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Clotted cream, cranberry & clementine rice pudding

Lynher Dairies Cornish Yarg, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £65 Child £35

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.

THEBRIDGEHOTEL.COM

CHRISTMAS 2019