

# CHRISTMAS DAY

*A glass of Perrier Jouët Grand Brut NV on arrival*

## Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce

Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing

Salt-baked beetroot, roast artichoke & chicory salad, pumpkin seeds (vg)

Toasted brioche, wild mushrooms,  
Driftwood smoked goat's cheese, truffle honey (v)

*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 Brussels 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, chestnut mushroom & spinach Wellington,  
Jerusalem artichoke purée, sprouting cauliflower (vg)

Wild mushroom, butternut squash & pearl barley risotto,  
cavolo nero & chestnuts (v)

## 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 £75.00 Child £32.50**

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.

**CLOCKHOUSEPUB.COM**

**2020**

# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£110.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory, celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson, butterbean hummus, balsamic pickled onions, sourdough, olives, chicory, little gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce, watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

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