CHRISTMAS FEAST

Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough toast (v)

Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)

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

Hampshire venison, orange & juniper croquettes,
Jerusalem artichoke purée, pickled apple & watercress salad

Smoked haddock & leek tart, rocket & fennel salad

Mains

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts &
chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Slow cooked beef, ale & parsnip suet pie, crushed winter roots, savoy cabbage

Herb crusted hake, fennel, leeks & samphire

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, rosemary roast potatoes,
Jerusalem artichokes, Brussels sprouts & chestnuts (vg)

Cider braised British pork belly, crushed winter roots, savoy cabbage, roasted apple

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Spiced orange posset, walnut shortbread

Cropwell Bishop's Beauvale blue cheese, quince jelly, celery, seeded crackersss

3 courses £29

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5%

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CHRISTMAS 2019