



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, 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)
- Smoked duck breast, orange & watercress salad

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
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
- Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting cauliflower (vg)
- Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
- Spiced orange posset, walnut shortbread
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £96.00

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.

THEFLASKHAMPSTEAD.CO.UK

CHRISTMAS

2020