



# 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 beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Juniper & coriander crusted venison carpaccio,  
Lincolnshire Poacher, pistachios, figs, rocket

*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 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
- Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread
- Spiced orange & cranberry syllabub (v)
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £80.00 Child £45.00**

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.

THELORDPALMERSTON.CO.UK

CHRISTMAS

2020