

CHRISTMAS FEAST

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Beetroot hummus, pistachios, chicory, radish, sourdough (vg)

Highland smoked venison, parsnip remoulade,
hazelnuts & watercress (Supplement £2.50)

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Mains

Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts,
crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy

6oz Aberdeen Angus ribeye steak, triple cooked chips,
roasted shallots, béarnaise (Supplement £5.00)

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

Hampshire game & juniper suet pie, crushed carrots,
swede & lovage, Savoy cabbage & gravy

Pan roast Scottish salmon, samphire, leeks & fennel

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

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

Cenarth Brie, quince jelly, celery, seeded crackers

3 courses £33.00

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% which will be added to your bill.

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CHRISTMAS

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