# Christmas Feast

*Push the Sleigh Out
Turn over if you're looking for a dinner that's truly something extra special!

## Starters

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

Potted Devon crab, pickled fennel & watercress, sourdough toast

Root vegetable bubble & squeak, poached duck egg, hollandaise (v)

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

Smoked duck breast, orange, pomegranate & rocket salad

## Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts with gravy

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

Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke puree, sprouting broccoli (vg)

Herb crusted hake, fennel, leeks & samphire

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

## Puddings

Christmas pudding, brandy butter ice cream

Clotted cream, cranberry & clementine rice pudding

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

Apple, fig & chestnut crumble, custard

Spiced fruit Bakewell, clotted cream

## 3 Courses £33

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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