Christmas Feast

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

Smoked duck breast, orange & watercress salad

Fowey mussels, samphire & white wine

Turkey, apricot & pistachio scotch egg, dandelion salad

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

8oz Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Hampshire game & juniper suet pie, crushed carrot, 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

Spiced fruit Bakewell, clotted cream

Shepherds Purse Northern Blue, Pitchfork Mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers (Supplement £2.50)

3 courses £32.00

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% will be added to your bill.

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CHRISTMAS 2020

Push The Sleigh Out

A table sharing option for you and your guests, served banquet style. Choose one dish from each section, for the ultimate Christmas feast. Minimum 4 people.

£65.00 per person

Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory, celery, figs, Little Gem & radishes (vg)

Dorset Coppa, Dorset pork loin, Cobble Lane saucisson, butterbean hummus, balsamic pickled onions, sourdough, olives, chicory, Little Gem & radishes

Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce, watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, horseradish cream, watercress, gravy

Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork Mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

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CHRISTMAS 2020