



CHRISTMAS FEAST

Starters

- Roast cauliflower soup, chestnut gremolata, sourdough (vg)
- Smoked goose breast, watercress & chicory salad, port pickled plums
- Devon crab salad, mayonnaise, pickled fennel, watercress & chilli
- Burrata, radicchio, grapefruit, chicory & fennel salad (v)
- Maple roast beetroot, cherries, goat's curd & tarragon salad (v)

Mains

- Crown of English turkey, stuffed leg, pig in blanket, goose fat roast potatoes, crushed Winter roots, creamed leeks & Brussel sprouts, maple roast parsnip, Savoy cabbage, cranberry sauce, gravy
- Gressingham duck breast, celeriac & horseradish mash, roast shallot, cherries, rainbow chard
- Wild mushroom, butternut squash & pearl barley risotto, cavolo nero, toasted chestnuts (vg)
- Hampshire game & celeriac shortcrust pie, crushed carrot, swede & lovage, gravy
- Devon crab & lobster tortellini, rainbow chard, samphire, lemon butter sauce
- Pan fried gnocchi, maple roast courgettes, preserved lemon, rocket pesto, toasted chestnuts (vg)

Puddings

- Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)
- Bramley apple, fig & chestnut crumble, vanilla custard (v)
- Salted chocolate, hazelnut & Kirsch cherry mousse (v)
- Cropwell Bishop Beauvale blue cheese, quince jelly, celery, seeded crispbread (v)
- Blood orange, ginger & pistachio syllabub (vg)

3 courses £34

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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.