



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)
Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
Juniper & coriander crusted venison carpaccio,
Lincolnshire Poacher, pistachios, figs, rocket
Toasted brioche, wild mushrooms,
Driftwood smoked goat's cheese, truffle honey (v)
Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

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
6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Puddings

Christmas pudding, brandy butter ice cream
Apple, fig & chestnut crumble, custard
Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
Shepherds Purse Northern Blue, Pitchfork mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £85.00 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.

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