

# CHRISTMAS FEAST

## Starters

- Roast cauliflower soup, chestnut gremolata, sourdough (vg)  
Smoked Gressingham duck 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

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

ON S L O W A R M S C L A N D O N . C O . U K