

A glass of Champagne on arrival

STARTERS

Butternut squash, orange & chestnut soup (v)

Chicken liver parfait, caramelised onions, winter pickles, sourdough toast

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

Whisky oak smoked salmon, orange, pomegranate & mizuna salad

Gressingham duck, juniper & coriander croquettes, apple & walnut salad, herby crème fraîche

JUDE'S LEMON SORBET

MAINS

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

Crown of English rose turkey, honey glazed gammon, pigs in blankets, stuffing, bread sauce, winter greens, chestnuts Celeriac, artichoke, spinach & wild mushroom bread pudding, butternut squash purée, crushed roots, winter greens, chestnuts (v)

Pan roasted salmon, fennel, smoked bacon pearl barley, mixed herb gremolata

Hampshire venison, damson & parsnip pithivier, celeriac purée, winter greens, chestnuts

21 day aged British fillet of beef, celeriac purée, wild mushrooms, fondant potato, roasted shallots

PUDDINGS

Figgy pudding, salted caramel ice cream

Oxford Blue cheese, quince jelly, seeded crackers

Bramley apple & cranberry crumble, custard

Chocolate & orange brioche bread & butter pudding, vanilla ice cream

Pear, fig, honey & cinnamon tart, crème fraîche ice cream

TO FINISH

Coffee & mince pie

4 courses Adult £75 Child £40

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill.

(V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service. Please let us know if you have any specific dietary requirements.