

A glass of Col Vittorio Superiore Prosecco DOCG on arrival

Starters

Roast scallops, cauliflower purée, smoked bacon, pickled apple
Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)

Juniper & coriander crusted Hampshire venison carpaccio,

Lincolnshire Poacher, pistachios, figs, rocket

Potted Devon crab, pickled fennel & watercress, sourdough toast

Jude's lemon sorbet

Mains

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

Crown of English turkey, honey glazed gammon, roasted duck breast, pigs in blankets, bread sauce, Brussels sprouts & chestnuts with gravy

Herb crusted hake, fennel, leeks & samphire

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, rosemary roast potatoes,

Jerusalem artichokes, Brussels sprouts & chestnuts (vg)

Roast British sirloin of beef, horseradish cream, roast shallots,

Brussels sprouts & chestnuts with gravy

Puddings

Mulled quince, pear & fig tart, vanilla ice cream (vg)

Cropwell Bishop's Beauvale blue cheese, quince jelly, celery, seeded crackers

Christmas pudding, brandy butter ice cream

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream

Coffee & Mince pie

*Push the Sleigh Out

Turn over if you're looking for a dinner that's truly something extra special!

Adult £85 Child £40

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.



