

CHRISTMAS DAY

A glass of Col Vittorio Superiore Prosecco DOCG on arrival

Starters

- Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)
Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade
Potted Devon crab, pickled fennel & watercress, sourdough toast
Hampshire venison, orange & juniper croquettes,
Jerusalem artichoke purée, pickled apple & watercress salad
Root vegetable bubble & squeak, poached duck egg, hollandaise (v)

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
Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting broccoli (vg)
Herb crusted hake, fennel, leeks & samphire
6oz Aberdeen Angus fillet of beef, truffled wild mushrooms,
Brussels sprouts & chestnuts, celeriac purée, roasted shallots
Cider braised British pork belly, crushed winter roots, savoy cabbage, roasted apple

Puddings

- Christmas pudding, brandy butter ice cream
Clotted cream, cranberry & clementine rice pudding
Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
Caws Cenarth brie, quince jelly, celery, seeded crackers
Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Coffee & Mince pie

Adult £85 Child £35

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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CHRISTMAS

2019