



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast cauliflower soup, toasted chestnuts, sourdough (vg)
- Lobster & Devon crab ravioli, samphire, toasted hazelnuts, brown shrimp butter
 - Juniper & coriander crusted venison carpaccio,
 - Lincolnshire Poacher, pistachios, figs, rocket
- Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)
- Smoked duck breast, orange & watercress salad

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
 - Hampshire venison Wellington, Jerusalem artichoke purée,
 - roast chicory & chestnut crumble
- Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)
- 6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Puddings

- Christmas pudding, brandy butter ice cream
 - Apple, fig & chestnut crumble, custard
- Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
 - Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £90.00 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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2020