

CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Root vegetable bubble and
beetroot, poached duck egg,
hollandaise (v)

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Celeriac, spinach, leek and
Sussex Charmer gratin,
butternut squash puree,
Jerusalem artichokes, Brussel tops,
rosemary roast potatoes (v)

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

3 courses £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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