# **CHRISTMAS** DAY

A glass of Prosecco on arrival

## **STARTERS**

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

Seared wood pigeon, butternut squash, Oxsprings' cured ham, guince, chicory and hazelnut salad

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

## MAINS

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

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, bread sauce, Brussel tops and chestnuts

Duck, orange, pistachio and

tarragon rillettes, quince jelly,

winter pickles, sourdough toast

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

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

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

### **PUDDINGS**

Christmas pudding, spiced syrup, brandy butter ice cream

Cenarth brie, guince jelly, celery, seeded crackers

Chocolate and marmalade brioche bread pudding, chocolate ice cream Nutmeg panna cotta, orange and cranberries, cinnamon crumble

## Adult £60 Child £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. A discretionary 12.5% service charge will be added to your bill.



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