# CHRISTMAS DAY

## A glass of Champagne on arrival

### **STARTERS**

Spiced Crown Prince squash soup, toasted chestnuts and seeds, (vg) sourdough toast (v) Seared wood pigeon, butternut squash, Oxsprings' cured ham, quince, chicory and hazelnut salad

Scottish langoustine and Devon crab cocktail, samphire, Bloody Mary sauce

Smoked ham, orange and Sussex Charmer croquettes, capers and tarragon crème fraîche Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg)

lude's lemon sorbet to follow

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

6oz Aberdeen Angus fillet of beef, truffled wild mushrooms, celeriac purée and roasted shallots Roast Scottish salmon, creamed celeriac, fennel, leeks, gremolata Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops

#### **PUDDINGS**

Chocolate and marmalade brioche bread pudding, chocolate ice cream Blue Monday, Isle of Mull Cheddar, Cenarth brie, quince jelly, celery, seeded crackers (Supplement £2.50)

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

Christmas pudding, spiced syrup, brandy butter ice cream

Apple and quince crumble, custard

Coffee and mince pie to finish

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. 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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