

# CHRISTMAS DAY

A glass of Prosecco on arrival

## STARTERS

Spiced Crown Prince squash soup,  
toasted chestnuts and seeds, (vg)  
sourdough toast (v)

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

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

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

Juniper crusted  
Hampshire venison carpaccio,  
venison croquettes, figs, walnuts,  
crème fraîche

Jude'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

Beetroot, fennel and  
mixed nut roast, Bloody Mary  
sauce, rosemary roast potatoes,  
Jerusalem artichokes,  
Brussel tops (vg)

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

Christmas pudding, spiced syrup,  
brandy butter ice cream

Blue Monday, Isle of Mull  
Cheddar, Cenarth brie, quince  
jelly, celery, seeded crackers  
(Supplement £2.50)


Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Salted chocolate and cranberry  
tart, caramel ice cream

Apple and quince crumble,  
custard

Coffee and mince pie to finish

Adult £65 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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