CHRISTMAS FEAST

STARTERS

Roasted celeriac soup, toasted chestnuts & seeds (v)

Severn & Wye smoked salmon, pickled cucumber, shallots, capers, lemon Pork, fennel seed, cranberry & tarragon rillettes, winter pickles Chicken liver parfait, winter pickles, quince jelly

Quinoa, beetroot, avocado, Brussel tops, watercress & pumpkin seed salad (v) (gf)

MAINS

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

Hampshire venison, chestnut, port & bay leaf suet pudding, celeriac purée, Brussel tops

60z Aberdeen Angus sirloin, triple cooked chips, roasted shallots, watercress, béarnaise Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops, chestnuts Pan roasted salmon, fennel, orange & watercress pearl barley, mixed herb gremolata

Celeriac, spinach, leek & Sussex Charmer gratin, butternut squash purée, Jerusalem artichokes, olive oil roast potatoes (v)

PUDDINGS

Christmas pudding, brandy butter ice cream

Bramley apple & cranberry crumble, custard

Blue Monday cheese, quince jelly, celery, seeded crackers Pear, fig, honey & cinnamon tart, crème fraîche ice cream

3 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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