

# CHRISTMAS FEAST

## STARTERS

Smoked ham, orange and Sussex  
Charmer croquettes, capers and  
tarragon crème fraîche

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

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Potted Devon crab,  
pickled fennel and watercress,  
sourdough toast

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

## 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)

Slow cooked beef, star anise  
and parsnip suet pie, crushed  
winter roots, Brussel tops

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

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

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream


Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream

Spiced winter fruit Bakewell,  
clotted cream

Cenarth brie, quince jelly, celery,  
seeded crackers

Salted chocolate and cranberry  
tart, caramel ice cream

## 3 courses £28

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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