

THE JACK RUSSELL

THE CHRISTMAS CELEBRATION MENU

STARTERS

CELERY & CELERIAC SOUP

toasted hazelnuts, apple matchsticks, truffle

CHICKEN LIVER PARFAIT

onion jam, Melba toast, torched plum, crispy chicken skin

IN-HOUSE CURED CHALKSTREAM TROUT

lemon purée, pickled cucumber, treacle loaf

GRILLED GOATS CHEESE

bitter leaf salad, toasted walnuts, balsamic vinaigrette



MAINS

ROAST BREAST OF FREE-RANGE TURKEY

bacon-wrapped chipolata, cranberry sauce, sausage & sage stuffing,
duck fat roast potatoes, celeriac purée, turkey jus

GRILLED CORNISH PLAICE

warm tartare sauce, samphire, crispy plaice goujons, potato galette

BRAISED STOKES MARSH FARM SHIN OF BEEF

mustard mash potato, roast shallots, beef-dripping carrot, pastry crisp, beef jus

NEW FOREST MUSHROOM & SPINACH PITHIVIER

chive mash potato, roast salsify, rainbow chard, soy & onion gravy

All mains served with honey roasted roots, sautéed brussel sprouts & chestnuts



DESSERTS

STEAMED CHRISTMAS PUDDING

brandy custard

PEPPERMINT

CHOCOLATE MOUSSE

honeycomb, candied pecans, sherry caramel

BANOFFEE CHEESECAKE

caramelised banana, salted caramel popcorn

GODMINSTER CHEDDAR &

SHROPSHIRE BLUE

pear chutney, oatcakes

MINCE PIES to finish

£45 per person

Monday 27th November - Saturday 23rd December 2025

Bookings, deposit & pre-orders only.

We have a range of allergen friendly menus available, please ask a member of staff for more information.
Where possible, we use as much produce from the beautiful Faccombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.

THE JACK RUSSELL

THE ULTIMATE CHRISTMAS CELEBRATION MENU

STARTERS

CORNISH CRAB BISQUE

white crab, chive oil, confit tomatoes, braised fennel

CARPACCIO OF BEEF FILLET

pickled & raw mushrooms, black garlic purée, Parmesan crisps, wild garlic capers

SEARED ORKNEY SCALLOPS

cauliflower purée, shaved cauliflower, bacon & black pudding crumb, scallop powder

WINTER SALAD

creamy burrata, clementines, poached pear, pomegranate, chives, pomegranate molasses



MAINS

ROAST BREAST OF FREE-RANGE TURKEY

bacon-wrapped chipolata, cranberry sauce, sausage & sage stuffing,
duck fat roast potatoes, celeriac purée, turkey jus

SCOTTISH GIGHA HALIBUT

crushed potatoes, chargrilled broccoli, sea vegetables, prawn & tomato sauce

DRY AGED HAMPSHIRE BEEF RUMP CAP (*served pink*)

braised short rib, bone marrow crumb, beer pickled onion rings, confit tomatoes, beef jus

TWICE-BAKED OLD WINCHESTER CHEESE SOUFFLE

Hasselback potatoes, parsnip purée, chive cream sauce, watercress & crispy shallot salad

All mains served with honey roasted roots, sautéed brussel sprouts & chestnuts



DESSERTS

CHRISTMAS PUDDING CRUMBLE TARTLET

brandy custard

ALMOND PANNACOTTA

candied orange, 'boozy' cherries, almond praline

PEPPERMINT CHOCOLATE MOUSSE

honeycomb, candied pecans, sherry caramel

TUNWORTH CHEESE & BLUE MONDAY

pear chutney, oatcakes, garden rosemary biscuits

MINCE PIES to finish

£55 per person

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