

THE JACK RUSSELL



CHRISTMAS DAY MENU



AMUSE BOUCHE

a glass of Coates & Seely English sparkling wine

STARTERS

CARAMELISED ONION TART

garden thyme, whipped goats cheese, dressed frisée,
sage crisps

PINE & JUNIPER-CURED

LOCH DUART SALMON

salmon tartare, pickled cucumber & fennel, dill oil &
horseradish crème fraîche, soda bread croutons

CHICKEN LIVER PARFAIT

crispy foie gras, toasted thyme waffle, red onion jam,
maple & balsamic reduction

SEAFOOD COCKTAIL

Cornish lobster, poached prawns, Marie Rose sauce,
gem hearts, apple

MAINS

FREE-RANGE NORFOLK BRONZE TURKEY BREAST & BRAISED LEG

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

BUTTER-POACHED SCOTTISH GIGHA HALIBUT

crushed potatoes, baby spinach, white crab meat, caviar & crab beurre blanc

DRY-AGED HAMPSHIRE BEEF WELLINGTON

buttery chive mash potato, chargrilled broccoli, beurre noisette, toasted hazelnuts, red wine sauce

GOOSE BREAST ROASTED ON-THE-CROWN

confit leg, braised faggot, fondant potato, Cumberland sauce

CHARGRILLED CELERIAC 'STEAK'

butternut squash & rosemary terrine, chestnut purée, potato galette

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

PALATE CLEANSER

Sgroppino – lemon sorbet, vodka, prosecco

DESSERTS

STEAMED CHRISTMAS PUDDING

brandy custard

TOFFEE APPLE CRUMBLE TART

pickled hedgerow blackberries, sherry caramel,
Chantilly cream

KARA'S CHOCOLATE ORANGE

chocolate orange mousse, torched oranges, feuilletine

TUNWORTH & BARKHAM BLUE

garden rosemary & Parmesan biscuits,
walnut ketchup, iced grapes & honey

MINCE PIES to finish

£110 per person

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 Facombe Estate, from wild game to the fruit from our orchards.

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