

THE JACK RUSSELL



CHRISTMAS DAY MENU



AMUSE BOUCHE

a glass of Coates & Seely English sparkling wine

STARTERS

CARAMELISED ONION TART TATIN
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 ATLANTIC HALIBUT
crushed potatoes, baby spinach, caviar & crab beurre blanc

DRY-AGED HAMPSHIRE BEEF WELLINGTON
buttery chive mash potato, chargrilled broccoli, toasted hazelnuts, red wine sauce

GOOSE BREAST ROASTED ON-THE-CROWN
braised faggot, fondant potato, hispi cabbage, 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

Gin & Tonic Granita

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.