

# THE JACK RUSSELL

## THE CHRISTMAS CELEBRATION MENU

### STARTERS

#### CELERY & CELERIAC SOUP

toasted hazelnuts, apple matchsticks, truffle

#### CHICKEN LIVER PARFAIT

onion jam, Melba toast, crispy chicken skin

#### IN-HOUSE CURED CHALKSTREAM TROUT GRAVADLAX

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, sausage & sage stuffing,  
duck fat roast potatoes, bread sauce, 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 shallot, beef-dripping carrot, pastry crisp, beef jus

#### NEW FOREST MUSHROOM & SPINACH PITHIVIER

chive mash potato, rainbow chard, soy & onion gravy

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



### DESSERTS

#### STEAMED CHRISTMAS PUDDING

brandy custard

#### BANOFFEE CHEESECAKE

caramelised banana, salted caramel popcorn

#### PEPPERMINT

#### CHOCOLATE MOUSSE

honeycomb, candied pecans, sherry caramel

#### GODMINSTER CHEDDAR &

#### SHROPSHIRE BLUE

pear chutney, oatcakes

MINCE PIES to finish

**£45 per person**

Monday 24<sup>th</sup> November – Wednesday 31<sup>st</sup> December 2025 (excluding Christmas Day)

*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, sausage & sage stuffing,  
duck fat roast potatoes, bread sauce, turkey jus

#### PAN-ROAST ATLANTIC 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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