CHRISTMAS DAY MENU £130

Glass of Coates & Seely Brut served with a smoked Chalk stream trout blini, crème fraiche, dill, and salmon roe

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STARTERS

FACCOMBE GAME TERRINE, house chutney & toasted brioche (df opt / gf opt)

SEARED ORKNEY SCALLOPS, cauliflower purée, hazelnut, brown butter & pickled raisin (gf)

WILD MUSHROOM TART, mushroom duxelles, crispy wild mushroom & parmesan crisp

CHICKEN LIVER PARFAIT, port & onion chutney, chicken fat brioche (gf opt)

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MAINS

ROAST NORFOLK TURKEY, sage & onion stuffing, chipolata wrapped bacon, trimmings, duck fat roast potatoes, turkey jus (d.f opt)

PAN FRIED ATLANTIC HALIBUT, hasselback potato, creamy leeks, glazed baby carrots, caviar beurre blanc (gf)

PAN SEARED CREEDY CARVER DUCK BREAST, parsnip & vanilla purée, potato fondant, maple glazed baby carrots & red wine jus (gf)

ROASTED CELERIAC & BRAISED RED CABBAGE PITHIVIER, sprout tops, fondant potato & Madeira jus (df)

DRY AGED HAMPSHIRE BEEF WELLINGTON, boulangère potatoes, creamy peppered sprout tops, Bourguignon sauce

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LIMONCELLO, THYME & CELERY SORBET (gf/df)

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DESSERT

CHRISTMAS PUDDING BAKEWELL TART, brandy custard

DARK CHOCOLATE MOUSSE, candied clémentine, gingerbread & caramelised white chocolate crumb (gf opt)

POACHED FIGS & ITALIAN MERINGUE, almond brittle & vanilla mascarpone (gf/ df opt)

GODMINSTER CHEDDAR, & TUNWORTH, grapes, celery, house chutney, rosemary oatcakes (g.f opt)

gf = non-gluten containing / df = dairy free / vg = vegetarian / ve = vegan / opt. = option available

The Jack Russell is a small working kitchen where dishes are made from scratch with raw ingredients.
As a result, all allergens are present and we are not able to guarantee that any dish is allergen free despite our best efforts.

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