



THREE COURSE FESTIVE LUNCH



£45

STARTERS

GAME TERRINE

caramelised chicory, walnut, pickled mustard seeds

CITRUS CURED SALMON

wasabi crème fraîche, cucumber and preserved lemon

SALAD OF HERITAGE BEETROOT

goat's curd, pear and dandelion

PUMPKIN VELOUTÉ

cumin, Parmesan and toasted seeds

MAIN COURSES

ROAST NEW FOREST 'WROLSTAD'

BRONZE TURKEY

roasted vegetables,
traditional accompaniments

FILLET OF STONE BASS

Jerusalem artichoke, haricot vert,
samphire, truffle and hazelnut pesto

CONFIT JACOBS LADDER

horseradish pomme purée,
kale and roast onion

SALT BAKED CELERIAC

roast salsify, Brussels sprouts,
duck egg and truffle

DESSERTS

CHEWTON GLEN CHRISTMAS PUDDING

brandy butter & sauce

BUTTERMILK PANNA COTTA
toasted ginger parkin, cranberry sorbet

CHESTNUT PARFAIT
dark chocolate ganache, clementine

GLAZED LEMON TART
confit lemon, meringue

**SELECTION OF
SEASONAL BRITISH CHEESES**

(£5.00 supplement)
or as an extra course £12.50

