

# THE HOLLYBUSH

CHRISTMAS DAY 2020 • £80 PER PERSON

## Amuse Bouche

Cured Salmon, Crab, Chervil, Cucumber Jelly, Caviar, Sough Dough **GF**

Truffled Jerusalem Artichoke Soup Artichoke Crisp & Sough Dough **GF VEGAN**

Ham Hock, Smoked Brie & Truffle Terrine, Beetroot Chutney, Thyme Toast **GF**

Crispy Tarragon & Old Winchester Choux Gnocchi

Roast Butternut Squash, Celeriac Purée, Salsa Verde, Candy Pine Nuts **V**

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Traditional Roast Free Range Turkey

*Apricot & Thyme Stuffing, Goose Fat Roast Potatoes, Pigs in Blankets, Winter Vegetables, Turkey Gravy* **GF**

Celeriac, Parsnip, & Squash Wellington

*Roast Potatoes, Beetroot Purée, Winter Vegetables, Veg Gravy* **VEGAN GF**

Venison Saddle, Parsnip Dauphinoise, Cavolo Nero, Squash Purée,  
Pickled Blackberries, Roast Hazelnuts, Port Jus **GF**

Roasted Halibut, Butter Poached Lobster, Celeriac Purée, Fondant Potato,  
Swiss Rainbow Chard, Chicken Butter Sauce **GF**

Roasted Celeriac Steak, Truffle & Chive Polenta, Roast carrot & Parsnip,  
Basil Oil, Beetroot Crisps **GF VEGAN**

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Pre Dessert of Mulled Wine Sorbet

Chocolate Profiteroles Salted Caramel Diplomat, Toasted Almonds &  
Honeycomb **V**

Christmas Pudding with Brandy Sauce **V GF**

Sticky Toffee Bread & Butter, Pudding with Pecan & Clotted Cream **V**

Warm Mince Pie Tart, Eggnog Ice Cream **V**

Selection of British Artisan Cheese & Biscuits served with a glass of Port

Selection of Ice Cream & Sorbets **GF VEGAN**

A non refundable deposit of £20 per person is required to confirm your reservation. All reservations are subject to a pre-order from the Christmas Day Menu. 10% service charge. Children seats are priced at £30 under 12 years and £20 under 6 years. GF denotes Gluten Free Option Available.