



CHRISTMAS 2023



As close as you'll come to a Christmas lunch made at home.
We proudly make everything in-house and have developed relationships with farmers and growers to secure the highest quality meat and produce for a meal worth celebrating.

Starter

Roast Celeriac and Parsnip Soup VG GF
with parsnip crisps and sage oil

Dill-Cured Salmon GFO
with pickled cucumber, radish,
sourdough croutons and lemon crème fraîche

Heritage Beetroot VG GFO
pickled, roasted and raw
with watercress and balsamic glaze

Smoked Pork Belly GF
with apple sauce and pickled chilli

Aubergine Croquettes V
with spiced tomato & walnut salsa
and crispy shallots

Main Course

Roast Turkey Crown GF
with duck fat potatoes, roast parsnips, cavolo nero,
brussels sprouts, pigs in blankets
and homemade gravy

Slow-Cooked Ox Cheek GF
with buttered mash, pigs in blankets,
cavolo nero and homemade gravy

Roast Coley GF
white fish with crushed garlic potatoes,
smoked leek and creamed leek sauce

Vegan Wellington VG
with winter greens, roast parsnips,
roast beetroot and homemade vegan gravy

Pudding

Flourless Chocolate Tart GF
with chocolate sauce
and clotted cream ice cream

Christmas Pudding V GFO
with brandy cream

Eton Mess VGO
fruit compote with meringue,
whipped cream and popping candy

Christmas Pudding Ice Cream V GF
studded with plump dried fruits



Two Courses - £28
Three Courses - £33



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