



THE JACK RUSSELL INN



It's beginning to look a lot like

# Christmas

FESTIVE CELEBRATIONS • CHRISTMAS DAY

# Christmas Celebration Menu

29<sup>th</sup> November - 23<sup>rd</sup> December

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## Starters

Spiced Parsnip & Apple Soup  
*crispy sage*

Sloe Gin-Cured Salmon  
*avocado mousse, pickled fennel*

Facombe Game Terrine  
*fig & onion chutney, brioche (gf opt)*

Blue Cheese Crème Brûlée  
*chicory, apple & walnut salad*

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## Mains

Roasted Free-Range Turkey  
*goose fat roasties, seasonal vegetables, turkey gravy*

Slow-Cooked Blade of Beef  
*truffle mash, winter greens & root crisps*

Fillet of River Test Trout  
*saffron, mussel & samphire risotto*

Celeriac, Portobello Mushroom & Chestnut Wellington  
*cranberry sauce (v)*

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## Puddings

Christmas Plum Pudding  
*brandy sauce (gf opt)*

Dark Chocolate Truffle Mousse  
*mandarin sorbet*

Honey & Vanilla Panna Cotta  
*rum-soused fig*

British Cheeseboard Selection  
*gf biscuits, chutney, celery & walnuts*

FILTER COFFEE & MINCE PIES INCLUDED

£35  
per person

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.

If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

# Christmas Day Menu

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## On Arrival

Glass of British Sparkling  
*served with a selection of nibbles*

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## Starters

Shellfish Bisque  
*herb dumplings, Cognac & crème fraîche (v opt)*

Roasted Jerusalem Artichoke  
*brie croquette, watercress, sweet chilli & onion jam*

Sloe Gin-Cured Salmon  
*beetroot, chard & cucumber pickles*

Chicken Liver Parfait  
*truffle butter, fig & onion chutney, brioche (gf opt)*

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## Mains

Roasted Free-Range Turkey  
*pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy*

Fillet of Sea Bass  
*crushed potatoes, wilted spinach, sea beets, lobster butter sauce*

Slow-Cooked Blade of Beef  
*Parmesan cream mash, winter greens, bone marrow & red wine sauce*

Celeriac & Field Mushroom Wellington  
*roasties, carrot purée, caramelised Brussels sprouts (v)*

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## Palate Cleanser

Blood Orange Sorbet

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## Puddings

Christmas Plum Pudding  
*brandy sauce (gf opt)*

Molten Chocolate & Salted Caramel Pudding  
*passion fruit, crème fraîche*

Clementine Meringue Pie

Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese  
*oat biscuits, chutney, celery, candied walnuts*

£80  
five courses

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# Stay With Us This Festive Season



Rooms from  
**£110\***  
per night

Nestled in the farming community of Faccombe, there can be no finer place to celebrate Christmas and New Year than at The Jack Russell. Delicious British fayre, friendly service and luxurious rooms await those lucky enough to hunt out this Hampshire festive dining hotspot.



## Room Features

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly  
Noble Isle bath and body products

Flat-screen TV

\*Ts&Cs apply - please see our website for full details

Opening hours are subject to change

## Festive Opening Times

BAR		FOOD SERVICE	
Christmas Eve	12pm - 11pm	Christmas Eve	12pm-3pm   6pm-9.30pm
Christmas Day	12pm - 3pm	Christmas Day	12pm - 3pm
Boxing Day	11am - 3pm	Boxing Day	CLOSED
New Year's Eve	12pm - 1am	New Year's Eve	12pm-3pm   6pm-9.30pm
New Year's Day	12pm - 4pm	New Year's Day	12pm - 3pm

## Finding The Jack Russell

Whether coming north from Newbury or south from Andover take the A343 until you see signs for Ashmansworth, follow Cross lane turning left at the end of the road. Look for signs to Faccombe.



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