



CHRISTMAS DAY

12 noon – 3 pm
Eat, drink & be merry
£85 per person

Canapés and a glass of fizz on arrival

THE BEGINNING

Turkey consommé

Spinach & Parmesan gnocchi, pork dumplings

Herb-crusted twice baked soufflé

Goat's cheese candied walnut & apple salad

Gin & lime-cured salmon

fennel, beetroot purée

Trio of Duck

Duck roulade, smoked breast, liver parfait, focaccia
croutons, fig jam

Butternut squash soup, truffled celeriac crisps

THE MIDDLE

Traditional roasted bronze turkey

pigs in blankets, cranberry stuffing, Brussels sprout purée,
parsnips, buttered carrots, duck fat roasted potatoes

Ballotine of Solent sole

lobster mousse, chorizo & cockle sauce

Beef Wellington

gratin dauphinoise, Madeira sauce

New Forest wild mushroom Wellington

Crispy kale, honeyed parsnips, Brussels sprout purée, roasted
potatoes

THE END

Steamed Christmas pudding

brandy sauce or poached winter berries

Chocolate pavé

pistachio ice cream, brandy snap basket

Chestnut & praline parfait

biscotti

Selection of Hampshire cheeses, biscuits, spiced apricot chutney

Tunworth
Isle of Wight Blue
New Forest Nanny Goat's Cheese
Winchester Mature

Selection of teas, coffee and mince pies

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.