



CHRISTMAS PARTY

December 1st - 24th
12 pm – 3 pm and 6 pm – 9 pm
Two courses £21.95
Three courses £26.95

THE BEGINNING

Butternut squash soup
Chestnut crumb, chive crème fraîche

Twice-baked Isle of Wight Blue soufflé
candied walnut & apple salad

Duo of duck confit roulade
duck liver parfait, fig jam

Gin & lime-cured salmon
fennel, beetroot purée

THE MIDDLE

Turkey roulade
cranberry stuffing, Brussels sprout purée, parsnips,
duck fat roasted potatoes

Slow-braised brisket
horseradish creamy mashed potatoes, bourguignon
sauce

Hake & crab
Herb-cruste hake, Lymington crab, smashed peas,
beurre blanc sauce

New Forest wild mushroom Wellington
honeyed parsnips, Brussels sprout purée, roasted
potatoes

THE END

Steamed Christmas pudding
brandy sauce or poached winter berries

Duo of chocolate
chocolate tart, chocolate pavé, pistachio
ice cream

**Honey & cardamom crème
brûlée**
cranberry & white chocolate shortbread

**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.