



## CHRISTMAS DAY

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

Canapés and a glass of fizz on arrival

### THE BEGINNING

Smoked trout & leek chowder  
bacon crumb

Twice-baked IOW Blue soufflé  
candied walnut & apple salad

Gin & rhubarb cured salmon  
Pickled cucumber & Lymington crab

Duck & morrell parfait  
The Mayflower ale chutney

Smoked garlic & New Forest wild mushroom

### THE MIDDLE

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

Pan-seared cod & Scallops  
chorizo puy lentils & pea purée

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

Beef Wellington  
gratin Dauphinoise, port wine sauce

### THE END

Steamed Christmas pudding  
brandy sauce

Champagne raspberry parfait  
coconut tuile

Hot chocolate fondant  
Chocolate & cherries

Selection of Hampshire cheeses,  
biscuits, spiced apricot chutney  
Tunworth  
Isle of Wight Blue  
Wild garlic Cornish Yarg  
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.