



CHRISTMAS PARTY

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

Truffle popcorn & glass of fizz on arrival

THE BEGINNING

Brussels sprout & Isle of Wight Blue soup
crispy celeriac

Local tunworth, balsamic & red onion
marmalade tart
Caramelised nuts

Coarse pork & pistachio terrine
homemade Mayflower ale chutney

Gin & rhubarb cured salmon
Pickled cucumber & fresh Lymington Crab

THE MIDDLE

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

Slow-braised shoulder of lamb
Chorizo & white bean cassoulet

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

Olive crusted cod
smoked mashed potato & confit fennel

THE END

Steamed Christmas pudding
brandy sauce

Hot chocolate fondant
cherry ice cream

Champagne & raspberry parfait
coconut tuile

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.