

FESTIVE MENU

STARTERS

Roast leek & potato soup Old Winchester cheese crumb (veo)

Wild game, pancetta & prune terrine Fig & apple chutney

Crayfish cocktail Smoked paprika dressing, herb oil

Roasted heritage tomato Vegan mozzarella bruschetta, watercress pesto (ve)

MAINS

Roast free-range bronze turkey Roast chestnut & cranberry stuffing, chipolata wrapped in bacon, roast potatoes, seasonal vegetables, pan juices

Hampshire pot roasted pork loin Caramelised apple, crispy sage leaf, creamed potato, seasonal vegetables, pan juices

Salmon en crouete Sole mousse, samphire & mussel broth

Roast butternut squash Wild mushroom & rocket en crouete, roast pepper & tomato sauce (ve)

AFTERS

Traditional Christmas pudding Brandy sauce or Grand Marnier brandy butter

Winter berry crème brûlée Cinnamon shortbread (v)

Chocolate brownie Chocolate & raspberry vegan ice cream (ve)

New Forest cheese Chutney, wafers, celery & grapes (v)

(v) vegetarian (ve) vegan (vgo) vegetarian option (veo) vegan option (gf) gluten free

Please let us know if you have any allergies or dietary requirements. Most options on our menu can be adapted for a Gluten Free diet, please ask our team for more details. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may or may not have been at risk of cross contamination by other ingredients. Please note a discretionary optional 10% service charge will be added to your final bill.