



# Christmas Party Menu

Available at lunchtime or in the evening throughout December

PRE-ORDER ONLY

## Starters

### Grilled Pear, Pickled Walnut and Old Winchester Cheese (V)

Fresh juicy pears grilled with Old Winchester cheese and locally sourced pickled walnuts on wholegrain toast

### Sweet Potato and Coconut Soup (VG)

Roasted sweet potato with Thai spices and coconut milk, served with crusty wholemeal bread

### Smoked Haddock Rillettes

Gently cooked smoked haddock, shallots and capers, bound with mayonnaise and served on brioche toast

## Main Courses

### Traditional Roast Turkey

Roast turkey breast served with sausagemeat and apple stuffing, pigs in blankets, medley of winter vegetables, roast potatoes and parsnips and cranberry sauce

### Gammon and Pineapple

D-cut 10oz Gammon steak served with roasted pineapple rings, pineapple jus, chunky chips and winter vegetable medley

### Baked Cod with Fennel

Baked cod loin flavoured with orange and fennel fronds, served on roast fennel with orange sauce, parsley new potatoes and seasonal winter vegetables

### Wild Mushroom Risotto (VG)

Creamy risotto made with fresh and dried wild mushrooms and vegan cheese, topped with peppery greens

## Desserts

### Traditional Christmas Pudding

A slice of homemade Christmas pudding served with brandy butter, and luxury vanilla ice cream.

### Clementine and Almond Trifle

Madeira sponge, clementines, layered with custard, whipped Amaretto cream, amaretti biscuits and caramelised clementine slices

### Chocolate Pot

Decadent egg-free chocolate mousse served with homemade, citrus shortbread

### Cheeseboard

Chef's selection of cheeses served with crackers, celery, apple and homemade chutney

Any 2 courses £28

3 courses £36





# Christmas Day Menu

## Starters

### **Smoked Salmon with Avocado and Cucumber Salad**

Smoked Salmon, avocado and cucumber with radishes and watercress and an Asian-style vinaigrette with hint of chilli

### **Beetroot and Pumpkin Soup (VG)**

served with crusty wholegrain bread

### **Gorgonzola and Figs with Almonds and Honey (V)**

Roast figs seasoned with Balsamic vinegar and honey served with gorgonzola and topped with toasted almonds

## Main Courses

### **Traditional Roast Turkey**

Crown roast of turkey served with chipolata sausages wrapped in bacon, herby, sausagemeat stuffing, fresh winter vegetables, roast potatoes and homemade cranberry and orange sauce

### **Sirloin of Beef**

with fresh winter vegetables, roast potatoes, Yorkshire pudding and horseradish sauce.

### **Clementine and Vodka Baked Salmon**

Warm citrus and vodka glazed salmon fillet, topped with candied clementine, with a beetroot and crème fraiche sauce served with hot garlic new potatoes and winter salad

### **Portobello Mushroom Wellington (VG)**

Homemade mushroom, chestnut and pecan nut wellington served with wild mushroom gravy, veggie roast potatoes, and fresh winter vegetables

## Desserts

### **Individual Christmas Pudding**

Made for One! Served with homemade brandy butter, and luxury vanilla ice-cream

### **Home-made Chocolate and Honeycomb Torte**

Served with a raspberry coulis and luxury vanilla ice cream

### **Lemon Meringue Slice with Limoncello**

Layers of lemon cheesecake, buttery biscuit and lemon curd, topped with crushed meringue and fresh lemon pieces, served with Limoncello drizzle

### **Cheese Platter**

Chef's selection of English cheeses with luxury, savoury biscuits, celery, fresh fruit and homemade chutney

## To Finish

**Fresh ground coffee and chocolates**

**£75 per head,**

**£45 each for children**