



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