

CHRISTMAS MENU

STARTERS

Creamy Butter Bean Velouté

Spiced cheese millefeuille straw, spring onion, chilli oil (*GF)(*DF)

Wild Mushroom Parfait

Pickled shimeji, shallots, sourdough toasts (*GF)

Smoked Ham Hock Croquettes

Old Winchester cheese mornay, chive oil, burnt apple puree, cucumber, pickles

Mussel Chowder Gratin

Cream, spinach, smoked Lyburn cheese, herb crumb, ciabatta toasts (*GF)

MAIN DISHES

Traditional Roast Turkey

Stuffing (confit leg, chestnuts & pancetta) roast potatoes, cranberry sauce, carrot puree, honey roast parsnip, sauté sprouts, pigs in blankets, traditional gravy (*GF)(N)

Slow Roasted Short Rib Bordelaise

Creamy mash, glazed carrots, shallots, thyme, parsley, rich red wine jus

Roasted Butternut Squash

Couscous, spinach, coriander, toasted spiced nuts,, crumbled feta (GF)(*VG)(*DF)

Fillet Of Cornish Hake

Portland crab bisque, sea greens, saffron potatoes (*GF)

DESSERTS

Dark Chocolate Marquise

Griottines cherries, crème Anglaise (GF)

Spiced Apple Mince Pie Crumble

Ginger ice cream, cinnamon custard (N)

Traditional Christmas Pudding

Brandy butter, chantilly cream

Cheese Board

Lyburn gold, Barkham blue, Isle Of Wight soft, crackers, celery, grapes, chutney (*GF)

2 Courses £35 - 3 Courses £40

