

## FESTIVE MENU 2025

Our Festive Menu is available from the 2<sup>nd</sup> to the 31<sup>st</sup> of December, excluding Christmas Day & Boxing Day when we are closed. Our chef has selected the best seasonal ingredients to create a varied, delicious menu that is perfect for the festive season. Offered together with our regular menu you will be spoilt for choice. Bookings are now open. Please note that dishes on this menu need to be pre-ordered to ensure availability & quality.

### TWO COURSES 32 | THREE COURSES 37

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#### STARTERS

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##### **Roast Parsnip Soup (v)**

Served with a warm bread roll & butter

##### **Roasted Onion & Camembert Tartlet (v)**

Served with rocket & toasted walnuts

##### **Gin-Cured Salmon (GF)**

Served with Isle of Wight gin jelly, fennel & pickled heritage beetroot

##### **Carpaccio of Venison (GF)**

Wild, local venison, served with Hampshire watercress, Old Winchester cheese & truffle oil

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#### MAINS

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##### **Traditional Roast Turkey**

With all the trimmings – roast potatoes, stuffing, Yorkshire pud, pig in a blanket, seasonal veg & gravy

##### **Poached Salmon (GF)**

Served with saffron potatoes & wilted spinach with a mussel & white wine cream sauce

##### **Partridge Parcels**

Served with creamed potatoes, mushrooms, baby onions, bacon & a red wine jus

##### **Wild Mushroom & Goats' Cheese Wellington (v)**

Served with roast potatoes, Yorkshire pud, seasonal veg & gravy

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#### DESSERT

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##### **Christmas Pudding (GF) (v)**

Rich & boozy, served with brandy sauce, rum butter & cream or custard

##### **Winter Panna Cotta (GF)**

Silky, light, vanilla custard topped with mulled winter fruits

##### **Tarte Tartin (v)**

Apples & pears in puff pastry topped with a Calvados caramel & cream.

##### **Warm Chocolate Brownie (v)**

With black cherries, white chocolate & ice cream or cream

##### **Christmas Dom Pedro (v)**

A Christmas flavoured milkshake for grownups. Christmas pud ice cream, cream & a shot of Brandy

##### **Cheese Board (v)**

Brie, Stilton, Mature Cheddar & Red Leicester with a selection of crackers, chutney & preserves.

All prices include VAT. Unfortunately, we cannot split bills. Mineral Water is charged at £3.70 a bottle. If you'd prefer tap water, please let us know. A service charge is included on all tabs & is shared amongst the entire team. If, for some reason, you were less than delighted with our service, please let us know!

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (veg) vegan

