



CHRISTMAS DAY MENU

CANAPES

Smoked Chalk stream trout - Pickled beetroot, goat's cheese cream, crostini
Wild mushroom croquette - Pepper marmalade (pb)

STARTER

Roasted Pumpkin - with herbs, croutons, toasted pumpkin seed, basil oil (v) (pb)

Chicken Liver Parfait - toasted brioche, caramelised onion chutney, pickled cucumber

Heritage Carrot, Orange & Leaf Salad - goat's cheese crumb, New Forest honey dressing (v)

Potted Crab - Smoked paprika, toasted sourdough bread

MAIN COURSE

Roast Turkey Breast - Roast potatoes, roasted carrot and parsnip, Brussel sprouts, pigs in blanket, apricot stuffing, red wine gravy

Pan Roasted Cod Loin - Flageolet bean stew, tapenade

Duck Breast - Garlic butter potato fondant, wilted Cavolo Nero, port jus, stewed berries

Vegan Wellington - Glazed carrots, Brussel sprouts, vegan gravy, Hasselback potatoes (v) (pb)

DESSERT

Traditional Christmas Pudding - Brandy sauce

Ginger Cheesecake - Salted caramel ice cream, marinated raspberries

Vegan Chocolate Mousse - Caramelised orange segments, frosted pistachio (v) (pb)

British Cheese Board - 3 cheeses, spiced plum chutney, apple, grapes and crackers (£5 supplement)

£105 per head