

CHRISTMAS MENU

MODERN BRITISH FOOD & UPDATED CLASSICS

TO START

Pea & Mint Velouté (v)
Old Winchester cheese croutons
(Vegan option available)

Somerset Crispy Brie (v)
Dorset Blue Vinny mousse, cranberry purée, crisp apple & walnut

Duck & Orange Parfait
caramelized onion Marmalade, toasted croutes

Grilled Smoked Mackerel (gf)
Potato & chive salad, beetroot purée

New Forest Wild Mushrooms on Toast (v)
Toasted brioche, garlic butter, shaved Old Winchester cheese, basil pesto
(Vegan option available)

MAIN EVENT

Roast breast of Turkey
Pigs in blankets, sausage & chestnut stuffing, house vegetables, roast potatoes, red wine & rosemary jus

8oz West Country Sirloin Steak (£6 supplement)
Roasted plum tomato & portobello mushroom, dressed Leaves, peppercorn sauce, triple cooked chips

Pan-roasted Salmon Fillet (gf)
Spinach, Sun-dried tomato & saffron risotto, basil dressing

Braised Lamb Shank Bourguignon (gf) (£6 supplement)
Pommes mousseline, pancetta lardons, mushrooms, chantenay carrots (gf)

New forest Wild Mushroom & Chestnut Gnocchi (v)
Ricotta, spinach, topped with Old Winchester cheese & basil dressing
(Vegan option available)

DESSERTS

Christmas Pudding Brandy Anglaise

Crème Caramel Raspberries, vanilla pod ice cream

Belgian Waffle Toffee sauce, vanilla pod ice cream

Trio of New Forest Ice creams or Sorbets

Trio of Local Cheese Onion marmalade, apple, grapes, toasted croutes (£6 supplement)

Please raise any allergen questions with our staff who would be delighted to help you