

CHRISTMAS MENU

STARTERS

LOCAL RUSTIC BREAD SELECTION (VG / GF*) Cold pressed Hampshire rapeseed oil & balsamic vinegar	7.00	MIXED MARINATED OLIVES (VG / GF)	4.00
MEZZE BOARD (GF*) Local rustic bread selection, mixed marinated olives, houmous & cured meats	9.50	SPICED CARROT AND PARSNIP SOUP (VG / GF*) Cajun sunflower seeds, coconut & coriander	7.50
SALT & PEPPER SQUID Sweet chilli sauce, cherry tomato, spring onion & coriander salsa	8.00	DUCK PATE (GF*) Baby leaves, toasted brioche & spiced pear chutney & toasted sourdough	8.50
SMOKED SALMON & MACKEREL RILLETTE Pickled fennel, rocket & a dill, lemon, & mustard dressing	8.50	CHORIZO CROQUETTES Truffle aioli, crispy onions & micro shoots	9.00
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon, & classic dressing	8.00	ROAST HERITAGE BEETS & BUTTERNUT SQUASH SALAD (VG / GF) Chicory, plant feta & mustard dressing	7.50

MAINS

CORN-FED SUPREME OF CHICKEN (GF) Creamed leek, pancetta, garlic & thyme roasted new potatoes	19.00	BRAISED OX CHEEK Horseradish creamed potato, port & thyme gravy	21.95
GRILLED HAKE (GF) sauté baby potatoes & slow roasted tomato & olive fondue	19.50	SLOW ROAST PORK BELLY (GF) Garlic sauté potatoes, kale, cider gravy & burnt apple ketchup	21.95
SLOW ROAST CHERRY TOMATOES & ROSARY GOATS' CHEESE RISOTTO (VG* / GF)	18.00	8oz OWTON'S RUMP STEAK (GF) Hand cut chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter or chimichurri	21.95
SPICED CAULIFLOWER STEAK (VG / GF*) Butterbean puree, crispy chickpeas & chimichurri	18.00	8oz OWTON'S SIRLOIN STEAK (GF) Hand cut chips, grilled tomato, garlic roasted mushroom, rocket & a choice of peppercorn sauce, garlic butter or chimichurri	24.95

CLASSICS

FISH AND CHIPS (GF) Local ale battered haddock, mushy peas, chips & tartare sauce	18.95	THE ALFRED BEEF BURGER (GF*) Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun & chips	18.95
OWTON'S PORK AND APPLE SAUSAGES Creamed potatoes, green beans, red wine & onion gravy	18.95	HUNTERS CHICKEN BURGER (GF*) Bacon, smoked cheese, BBQ sauce, onion ring, gem lettuce, tomato, brioche bun & chips	18.95
PIE OF THE DAY (GF) Creamed mash potato, kale & red wine gravy	18.95	PLANT BASED BURGER (VG / GF) Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato, burger bun & chips	18.50
CHICKEN CAESAR SALAD (GF*) Gem lettuce, croutons, smoked bacon & classic dressing	17.95		

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SIDES

KOFFMAN FRIES (VG / GF)	4.95	CREAMED POTATOES (VG* / GF)	4.95
LOADED FRIES, TRUFFLE AIOLI & PARMESAN (GF)	6.50	GREEN VEGETABLES (VG / GF)	3.95
ONION RINGS (VG / GF)	4.95	GARDEN PEAS & GARLIC BUTTER (VG / GF)	3.95
HOUSE SALAD (VG / GF)	3.95		

DESSERTS

CHOCOLATE BROWNIE (GF) Honeycomb, honeycomb ice cream & chocolate sauce	7.95	MULLED WINE POACHED PLUMS (VG / GF) Cranberry & almond crumb, Jude's vanilla ice cream	7.95
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & VANILLA BEAN ICE CREAM	7.95	AFFOGATO (GF*) Shot of espresso, shot of Frangelico, local vanilla bean ice cream & amaretti biscuits	7.95
CIDER & RUM-SOAKED CHRISTMAS PUDDING (VG) Caramelised brandy sauce & red currents	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG / GF) Ice cream flavours are vanilla bean, strawberry, chocolate, salted caramel, mint chocolate chip, honeycomb, and coconut. Sorbet flavours are blood orange, lemon, and mango	7.50
DARK CHOCOLATE TARTLET Burnt orange & Cointreau syrup, cardamon & vanilla bean whip cream	7.95		
GRANNY SMITH APPLE, CRUMBLE TART (VG) Local vanilla bean ice cream	7.95		

Try Local

We love to champion local produce as much as possible here at The Winchester Hotel & Spa and below are some of our fantastic suppliers.

Owton's Butchers deliver most all of our meat and they are based just 8.5 miles away and have been farming there for 750 years.

Jude's Ice Cream based just 5 miles away. All of our ice cream is plant based.

Our trout comes from Chalkstream Foods in Romsey a mere 11 miles away.

Our sourdough is supplied by Hoxton Bakehouse, a Southampton based bakery that have shops throughout Hampshire. They also supply the amazing Danish pastries that we serve on the bar.

We use The Cold Pressed Oil Company rapeseed oil in our dressings which are a Hampshire based company.

We source our vegetables from Country Fare which are based in Bournemouth

Dinner inclusive guests receive a £30 per person credit against their food order.

V - Vegetarian | VG - Vegan | GF - Gluten Free

It is illegal to sell alcohol to anyone under 18 years of age in accordance with the Weights and Measures Act 1985. All beverages are subject to availability. Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request.

A discretionary 10% service charge will be added to your bill.