

CHRISTMAS DAY MENU

Let us take care of the cooking on Christmas Day. Begin with a cocktail and canapés in Alfred's Bar, followed by a sumptuous lunch in Alfred's Restaurant. Enjoy traditional festive dishes prepared by our talented chefs, allowing you to relax and create cherished memories with your loved ones.

Sittings available 25th December at 12:30pm or 2:30pm

£110 PER PERSON

STARTERS

Celeriac, Roast Shallot & Hampshire Cider Soup *(GF, VG)*

Roast English Heritage Beetroot Carpaccio - Salisbury Rosary Ash goat's cheese whip, candied walnuts, Hampshire watercress salad & aged balsamic *(GF, V)*

Local Hot Smoked Chalk-Stream Trout Rillette - Hampshire watercress & homemade blini *(GF)*

Ham Hock, Parsley & Pickled Fennel Croquette - confit garlic aioli

'Bucks Fizz' Champagne Sorbet - freeze-dried orange & orange syrup *(GF, VG)*

MAINS

Roasted English Turkey Breast - sage & cranberry stuffing, Hampshire award-winning pig 'n' blanket, goose fat roast potatoes & turkey gravy *(GF)*

Grilled Seabass - baby sauté potatoes, local 'Grange' sparkling wine sauce & crispy leeks *(GF)*

Slow Roasted Beef Cheek - pancetta & port jus with horseradish creamed potatoes *(GF)*

Grilled Mediterranean Vegetable Wellington - roast potatoes & romesco sauce *(VG)*

All served with maple carrots, honey glazed parsnips, Brussels sprouts & braised red cabbage

DESSERTS

Homemade Rum-Soaked Christmas Pudding - caramelised brandy sauce & red currants *(GF, VG)*

'Strawberries and Cream Millefeuille' - puff pastry, strawberry mousse, vanilla bean whip, macerated strawberries, strawberry gel & pistachio crumb

Lemon Meringue Cheesecake - burnt meringue, limoncello gel & candied lemon *(GF)*

Chocolate Torte - salted caramel, toffee popcorn crumb & vanilla clotted cream

Tea, Coffee & Petit Fours

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